

OCTOBER 16, 1954

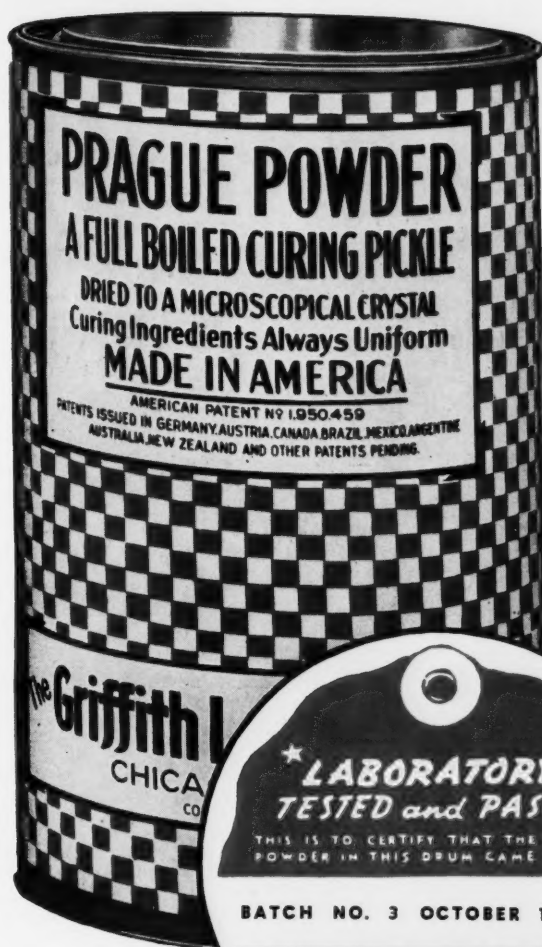
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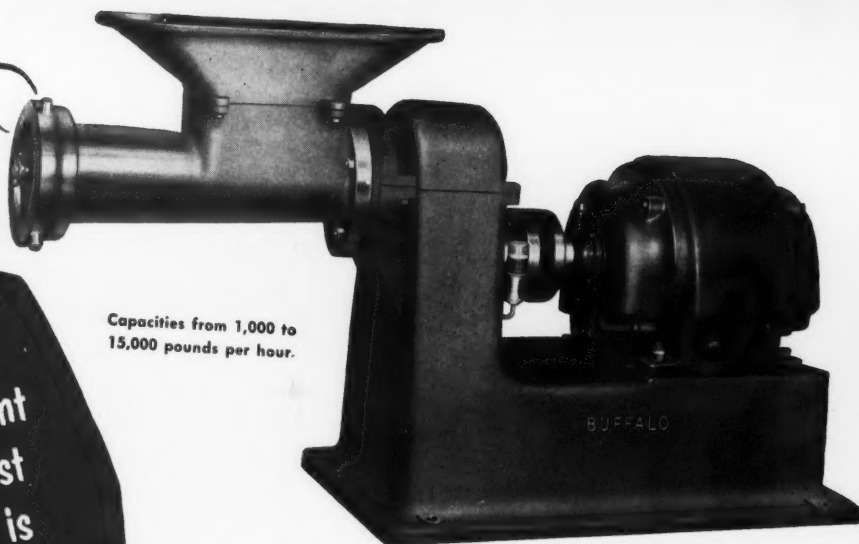
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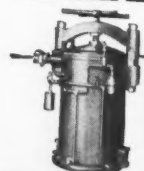
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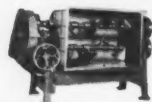
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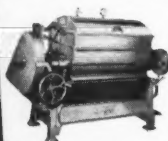


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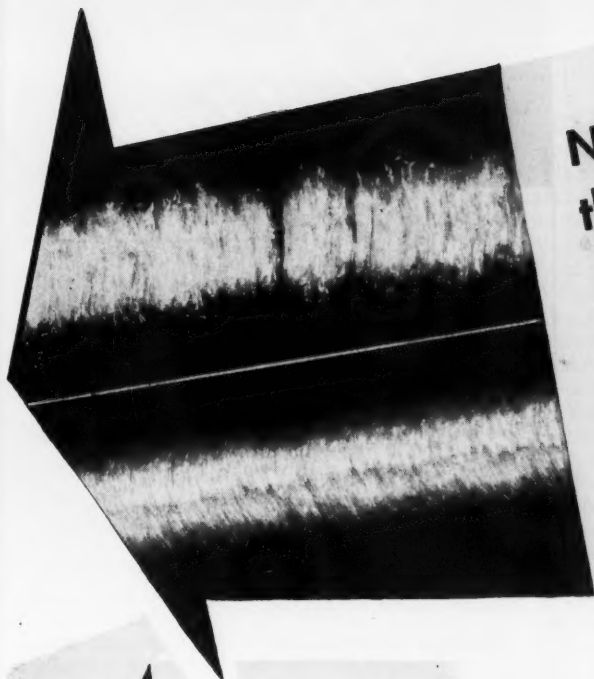
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THE NATIONAL *Provisioner*

VOLUME 131 OCTOBER 16, 1954 NUMBER 16

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News and Views

THE NATIONAL

PROVISIONER

VOL. 131 No. 16

OCTOBER 16, 1954

They Helped Themselves

Being busy with their own troubles—such as a scarcity of hogs—probably too few packers have noted the remarkable manner in which *all beef* has been and is being promoted by the American National Cattlemen's Association and other groups and individuals in the field of cattle raising and feeding.

One of the most interesting features of this effective promotional activity has been the fact that it has been a—well, not a “shoe-string” effort when you are talking about cattlemen—but a campaign in which a little money has been stretched a long way in combination with the perspiration and inspiration of thousands of enthusiastic individual members of the industry.

This self-help—some of it admittedly amateur in planning and execution—has been a real aid to other members of the meat team in moving unprecedented beef supplies without disastrous price declines. The program has been a significant factor in averting an “emergency” which might have brought on government supports and controls and had a long-time dampening effect on beef production and consumption.

While it is gratifying to see a group of primary producers set out to aid in expanding and improving the consumer market for the end-products of their endeavors, we believe that it is appropriate for all other members of the meat team—marketing agencies, processors, retailers and other factors—to pitch in and help them as much as possible.

The cattlemen's efforts have been supported in good measure by packers, government agencies, retail organizations and others. However, there is still a big task ahead, particularly when we recognize that success in satisfying the larger beef needs of tomorrow depends to important degree, on the stability and profitability of today's production operations. Therefore, we believe that self-interest dictates that all segments of the meat industry give the greatest possible measure of encouragement and cooperation to the self-help program of the cattlemen.

New Chairman of the board of directors of the American Meat Institute is J. M. Foster, vice president and director of sales of John Morrell & Co., Ottumwa. He was elected Tuesday at the AMI's 49th annual meeting and succeeds H. H. Corey of Geo. A. Hormel & Co., Austin, who declined a fifth term. Two new directors were elected to the 48-man board. They are C. E. Field, president of Field Packing Co., Owensboro, Ky., and William E. Kling, president of Valley Pride Packing Co., Huntsville, Ala.

Wesley Hardenbergh was re-elected president and all other officers and directors whose terms expired also were renamed. Re-elected as vice chairmen were: A. W. Brickman, president of Illinois Meat Co., Chicago; John F. Krey, president of Krey Packing Co., St. Louis; Cornelius C. Noble, president of Noble's Independent Meat Co., Madera, Calif.; R. A. Rath, chairman of The Rath Packing Co., Waterloo, and W. F. Schludenberg, president of Wm. F. Schludenberg-T. J. Kurdle Co., Baltimore. A newly-elected vice chairman is Walter Seiler, president of Karl Seiler & Sons, Inc., Philadelphia.

The Contemplated Purchase of a “substantial quantity” of canned beef and gravy for export by the Commodity Credit Corp. was announced this week by the USDA. While Announcement LD-204, dated October 11, did not tell the ultimate destination of the product, to be packed 24 and/or 48 cans of approximately 1 lb. per case, it apparently will go to needy persons in other lands, perhaps as holiday gifts from this country. Labels are to carry the message, “Donated by the people of the United States of America,” beneath an FOA symbol.

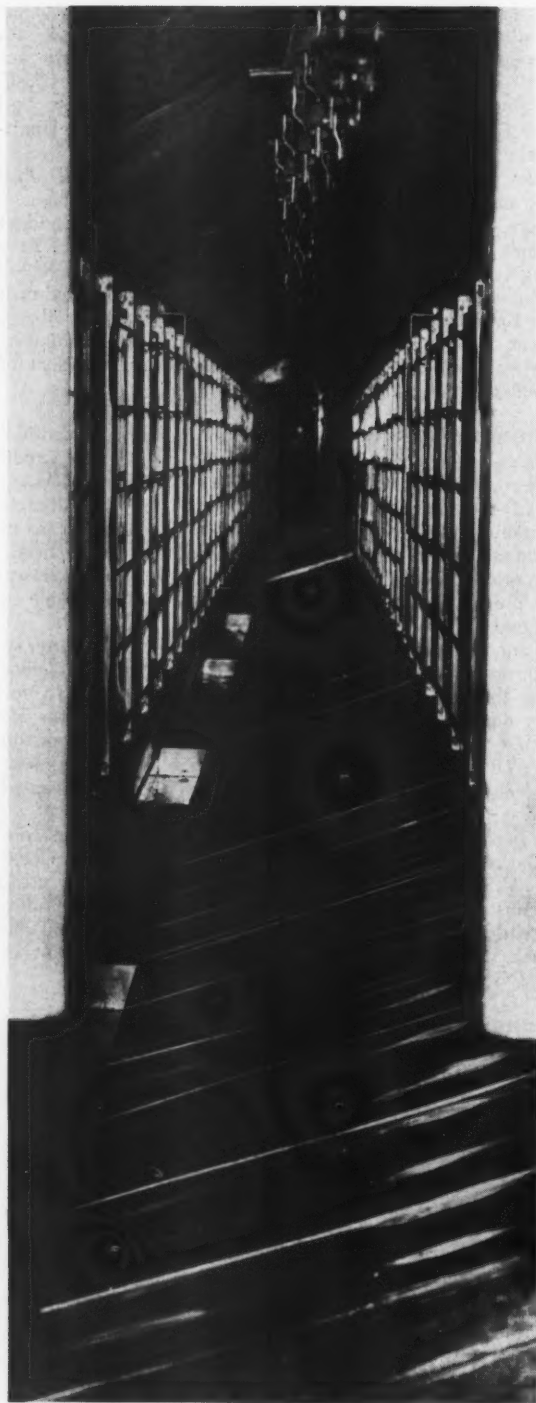
The announcement invites offers to be submitted by letter or telegram to be received in the USDA's Washington, D.C., office not later than 12 o'clock noon (EST), Monday, October 18, for delivery during any or all of the weeks beginning October 25, November 1, 8, 15 and 22. Offers submitted after noon on October 18 will be considered for acceptance only in the event that offers for the required quantities have not been accepted already.

The beef must originate from cattle produced in the continental United States and be processed by federally-inspected plants. U.S. Utility or lower grade carcasses may be used. Offers must indicate the quantities both by net weight and number of carloads of a minimum weight of approximately 40,000 lbs. each which will be shipped from the vendor's point of origin. Case size and exact can size must be shown.

The National Association of Hotel and Restaurant Meat Purveyors elected Hy J. Tanenbaum as president and Bernard Pollack as chairman of the board at the close of the group's 12th annual meeting this week in Chicago. Tanenbaum, formerly first executive vice president of the association, is president of American Provision Co., Los Angeles. Pollack, who was president of the association, is president of Stock Yards Packing Co., Chicago. A complete report on the annual meeting will appear in the October 30 issue of THE NATIONAL PROVISIONER.

WSMPA Members in Utah and Idaho have voted to request appropriations from their 1955 legislatures to pay the cost of state meat inspection. It is estimated that Utah will need \$75,000 for this purpose and Idaho, \$50,000. Each state has a meat inspection law, but no funds have been appropriated to cover inspection costs. The action was taken at dinner meetings of the packers in the two states late last week. The Utah meeting in Salt Lake City was attended by 32 persons and the Idaho meeting in Boise by 25.

Smoking Bacon Electronically



CAMERA PEERS into electronic oven. At far end can be seen slide control entrance to precipitator.

Paced by conveyor and monitored by instruments, new high-voltage system heats, dries and smokes uniformly 1,500 lbs. per hour.

CONSTRUCTION of a production model of an electronic smoker, involving in part the transformation of improvised research equipment into a packing-house unit, began at the Indianapolis plant of Kingan Inc., following authorization of the project by Hugo Slotkin, president of Hygrade Food Products Corporation. Research personnel at Kingan in Indianapolis, a Hygrade subsidiary, working in cooperation with The Allbright-Nell Co. of Chicago, principal equipment fabricator, began to translate their laboratory findings (see the PROVISIONER of October 2) into engineering requirements needed for a plant production model.

From the empirical data developed in single belly electronic smoking, the researchers had to design equipment capable of handling thousands of bellies in a routine manner. The Kingan research team of Jack Hanley, biochemist who performed much of the initial experimental work, and M. S. Rarick, bacteriologist, helped the equipment supplier to design and install the new electronic smoker.

The new unit at the Kingan Indianapolis plant has been in limited production for over one month. During this time techniques and procedures have been developed for smoking cured bellies. Production runs of 5,000 lbs. of cured bellies have been smoked with the electronic unit. The production rate of the new unit is 1,500 lbs. per hour. The results of these intensive production tests confirmed the conviction of T. R. L. Sinclair, executive vice president of Kingan, that the unit was ready for commercial use.

By license arrangement with the Hygrade Food Products Corp., holder of patent rights covering this electronic



THIS IS PARTIAL external view, looking from the loading and unloading end toward the smoke generator.



PHOTO 1: Operation begins and ends here.



PHOTO 2: Combed, cured bellies are placed on hangers for flight through oven.



PHOTO 3: Operator sets dial to control rate at which product is heated and dried.



PHOTO 4: Bellies move into precipitator through panel doors.



PHOTO 5: Operator sets voltage for electronic smoking.

heating-smoking process, The Allbright-Nell Co. will manufacture and market the new electronic smoker.

The main component parts of the electronic smoker are the oven section, the precipitation section, the smoke setting section and the return conveyor channel.

The new method features a separate rapid heat-up cycle during which infrared rays bring up the internal temperature and dry the bellies, and a separate smoking cycle during which the bellies are smoked electrostatically. The two functions, normally performed in a conventional smokehouse as part of a continuous operation, are isolated, and with specialized equipment are achieved in a matter of minutes under controlled conditions. The end product is a dry smoked belly.

Initial work with the electronic smoker has been confined to pickle injected cured bellies. The average smoke-

house employe with a set of instructions as to power pack, timer, and conveyor settings can smoke 1,500 lbs. of cured bellies per hour. Only one man is required to work the unit, as the loading and unloading of combed bellies take place at a central point. The color, texture and flavor of the bacon smoked with the electronic unit is as good as that imparted to bacon by conventional methods. Moreover, Dr. M. C. Brockmann, Kingan director of research, points out that with the new technique the amount of heat and smoke applied to each cured belly is uniform and constant.

It is claimed that by actual tests the new method will give a better smoke flavor from the same amount of smoke and permit an exact smoke control. Hanley states that with a smoke density of 90, as registered on a Bailey meter, a conventional smokehouse would deposit



PHOTO 6: Section of ionizer can be removed easily for cleaning or the replacement of wires.



PHOTO 7: If any panel is removed, micro-switch breaks entire circuit.

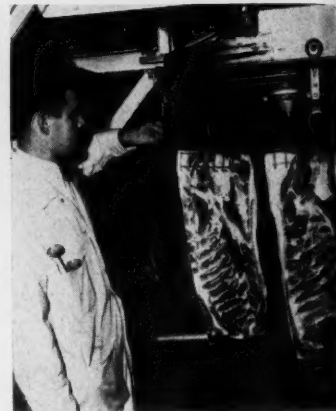


PHOTO 8: End of the line. Note color of finished product.



VIEW OF MOTOR and variable drive housing used to power entire conveyor smoothly through heating, drying and smoking cycles.



CHECKING results of production run are T. R. L. Sinclair, executive vice president, and Ralph Triller, plant superintendent.



DR. GEORGE W. WINKLER, MIB inspector in charge, Kingan Indianapolis plant, watches bacon as it leaves precipitator.

0.0011 milligram equivalents of phenol per gram of bacon, whereas the electronic smoker with the same amount of smoke density will deposit 0.0062 milligram.

In point of yield the new bacon smoking technique has definitely proved superior, according to T. R. L. Sinclair. With bacon pumped to a 10 per cent gain with pickle by means of injection machines, the finished product will yield 99 to 100 per cent of green weight. There is a 6 to 7 per cent loss in the smoking cycle and the balance of the loss takes place in the curing and chilling cycles. Sinclair points out that the fat which is freed in the electronic process is acceptable by MIB standards for rendered pork fat. It is a pure fat that has no smoke particles in it.

Hanley reports that with a little more additional work the technique for curing and smoking the belly in one continuous operation will be solved, in which case the freed fat would be acceptable for lard. The significance of this fact can be appreciated in terms of the amount of

fat normally tried out of a belly in the smokehouse. Hanley said that half of the shrink taken in the electronic smoker is fat. Upgrading of this 3 per cent by-product would have considerable importance.

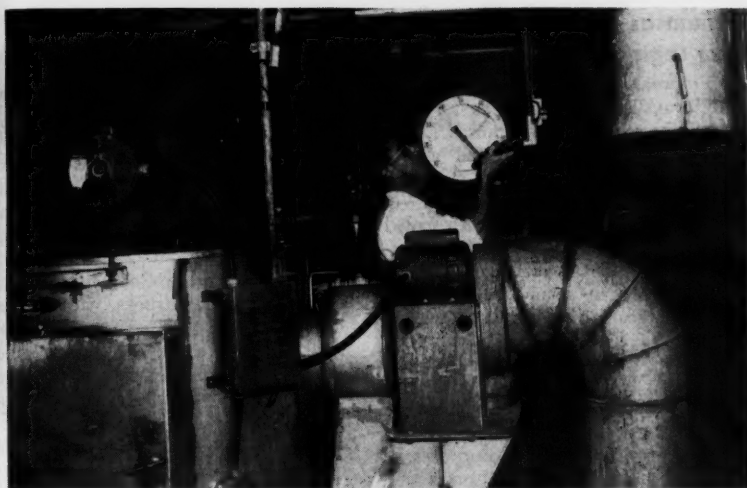
Initial experimental work established the practicability of high temperature curing as part of the electronic smoking operation. It was planned to cut and trim bellies, weight grade them, machine inject them, and then place them immediately into the electronic smoking machine. There was to be no belly put down whatsoever. In actual production, however, it has been found that while the flavor, the smoke, the cure and the color of a bacon so processed is good, the product is wet. Hanley claims that further work along the lines of modification of pickle percentage injected as well as the strength of pickle and/or the spacing of the injection needles will solve this problem.

Currently the plant is running injected bellies that have been in cure for at least one day. A belly cured for one or more days can be smoked

with the new electronic smoker. With these bellies the new unit has a production capacity 3.3 to 3.5 times that of the conventional houses used in the plant. This additional smoking capacity in terms of bacon has given the plant greater flexibility with respect to handling its sausage and other smoked meats. Bellies formerly required up to 12 hours smoking time at the Kingan plant. With the new unit a 10/12 lb. cured belly is heated and smoked in 30 minutes. The actual power cost for heating and smoking the belly with the new machine is 1/10c per lb.

The new unit, as installed at the Kingan plant, consists of three parts, all of which form one continuous 70-ft. unit. Traveling through the whole length of this unit is a continuous, 140-ft. runaround conveyor fitted with comb or hook holding bars spaced at 1-ft. intervals (see Photo 2). The run-around feature of the conveyor permits it to be loaded and unloaded from one central point (see Photos 1 and 8).

The first part of the unit consists of five infrared ovens with Chromalox



SMOKE IS GENERATED in this unit. Large instrument at right registers smoke density. Employee watches smoke as it is vented from precipitator.

heating elements and control input timers furnished by Edwin L. Wiegand Co. The bellies are heated and dried here. Each of these ovens is 9 ft. 6 in. long and 36 in. high. The Chromalox heating elements in each oven are employed in an interconnected bank of six horizontal bars spaced 6 in. apart (see large Photo on page 10). These elements are waterproof. The input of current to the heater elements is constant at any selected temperature.

The temperature of the bacon is controlled for the various weight ranges of bellies by adjusting the speed of the conveyor which is equipped with a variable drive controller and/or by adjusting the electrical input timer which controls the time cycle when the current is on (see Photo 3). Hanley says that for any time setting the temperature within the ovens is constant.

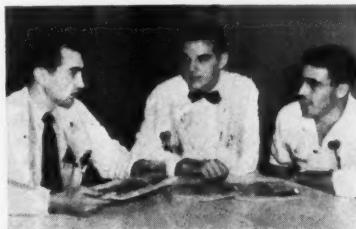
The two banks of infrared heaters are 27 in. apart. As the bacon travels between them it reaches an external temperature of 220°F. and an internal temperature of approximately 130°F.

A series of removable, shallow stainless steel pans is located at a slant under the conveyor. The freed grease drips onto these pans and drains into a runoff trough. Above the pans is a perforated hot water pipe which, at intervals flushes the pans to minimize cleanup and maintain the quality of the freed grease by eliminating the danger of baking the fat particles into the pans. These pans are removed during any clean-up of the whole unit or for maintenance. (See first photo on page 10.)

Kingan generally skins the green bellies prior to curing and smoking. The plant has found that there is

approximately a 15 per cent difference in time required to smoke the same weight range of the fleshed and skin-on bellies. A 10/12 skin-on belly travels at 2.0 ft. per minute through the heating ovens while a rind-off belly travels 2.6 per minute. Time for the various weight ranges of fleshed bellies varies from 3.0 ft. per minute for the 8/10 to 1.7 ft. per minute for the 14/16.

After the bellies are heated in the infrared oven, they pass into an electronic smoke precipitation section. This section of the unit is 10 ft. in length and three, 3-ft. ionizers are hung in it from bell type insulators on each side of the conveyor. Current from the Trion Power Pack unit travels to the wires of the ionizer. Smoke, generated in a Mepaco Tipper smoker and recorded as to density on a Bailey meter, is admitted at the bottom of the precipitator section. As the smoke passes by the charged wires of the ionizer, it is deposited electrostatically onto the bellies which carry an opposite charge. The reflector plates of the ionizers,



RESEARCHERS working on electronic smoking project are M. S. Rarick, bacteriologist; Jack Hanley, biochemist, who is pictured in sequence of photos on pages 11 and 12, and Gordon Montgomery, agricultural chemist.

which also carry high voltage, serve two functions. First, they reflect the smoke particles that strike them toward the bellies and, second, they channel the smoke through the middle of the ionizer.

The bottom of the precipitator is equipped with removable and adjustable louvers which are used to regulate the amount of smoke admitted to the precipitator. Similarly, the conveyor entrance to the precipitator has a sliding door which is adjusted to the thickness of the product to minimize the degree of smoke drift back into the oven section (see Photo 4). To compensate for the slower conveyor movement through the precipitator with the heavier averages of bellies, the amount of smoke deposited on the product is regulated by reducing the density of the smoke or by reducing the voltage from the power pack unit. The latter is the preferred method of regulation since it is simple and positive, with the dial readings on the Power Pack unit giving the voltage reading (see Photo 5).

The voltage used to smoke the bellies has been 40,000 d.c. volts. The power pack unit rectifies this from the 220 a.c. volts admitted to it. The unit can produce 60,000 d.c. volts and is safe.

The ionizers come in three foot sections, so they can be easily removed and cleaned (see Photo 6).

The electronic precipitation section of the machine is equipped with micro switches which cut off the current the moment any of the panel doors of this section are removed (see Photo 7).

Smoke Set in Last Oven

In the last 10 ft. of the unit, the bellies, which have lost some of their heat during smoke precipitation, pass through another oven. They travel in this oven for approximately four minutes during which time the surface temperature is again raised to 200° F. This temperature rise sets the smoke on the bacon so it will not rub off during subsequent handling.

On its return flight the conveyor carries the bacon through a paneled tunnel. Some of the heat from the ovens radiates outward and is trapped by the panels. Hanley says that this heat continues a slight temperature build-up in the bacon although there is no longer any drip loss. At the end of its flight the bacon is transferred to trucks for chilling prior to shaping.

All controls for the unit are centrally located (see Photo 3). The power required for the drive motor of the conveyor is 1 h.p. All parts

of the unit which require washing are made of stainless steel.

The variable speed drive of the motor has calibrated speed settings.

Sinclair says the operational procedures for the unit are simple and can be carried out by the average packinghouse employe with a minimum of instruction. The operator has only to get the smoke up to its proper density and then press a series of buttons and set timers for the ovens and the voltage on the power pack. The unit can be snaked to conform to available space.

The settings of the precipitator section can be adjusted for width and, with adapter holders on the conveyor can be used for other products. Kingan has smoked vienna sausage successfully in production runs. The firm also intends to explore the potentialities of the unit in smoking hams and other products such as frankfurters, butts, fowls, etc.

Retail Convention Set

The 1955 convention of the National Association of Retail Meat and Food Dealers, Inc., has been set for July 31 to August 3 at the Hotel Statler, Cleveland. Acting as host to the group will be the Cleveland Meat and Food Dealers Association.

Arkansas Highway Users List Legislative Plans

Proposals endorsed by the Arkansas Highway Users Conference for submission to the 1955 Arkansas Legislature have been announced as including the following:

Standardization of the Uniform Vehicle Code section dealing with sealed beam headlights for all motor vehicles; revision of the driver's license act to bring it up to modern standards; statewide inspection of motor vehicles; strengthened enforcement of all traffic laws; a minimum speed of 40 miles an hour on paved state and federal highways; and an "adequate roads amendment" to restrict highway-user tax receipts to road purposes.

The conference also went on record as favoring repeal of federal motor fuel and automobile excise taxes.

S-W Grants Pay Increase

Stark, Wetzel & Co., Inc., Indianapolis, has granted new pay increases to employes. Negotiating with Local 167 of the Amalgamated Meat Cutters and Butcher Workmen of North America, the firm boosted the hourly pay for male employes 5c while the female employes received a 6½c increase. The wage increase is retroactive to September 20.

Private Truck Council Says Roads Not That Bad

Doubt that the nation's highway needs total as much as the \$101,000,000,000 estimate recently made by the Bureau of Public Roads was expressed recently by A. B. Gorman, president of the Private Truck Council of America, Inc., Washington, D.C.

Members of the Council own and operate their own trucks, with 87 per cent of all the trucks in the U.S. being in that category, Gorman told President Eisenhower's Advisory Committee on a National Highway Program, which held a two-day conference to receive the views of national associations as to ways and means of financing and carrying out the President's proposed enlarged highway improvement program.

The needs of the 40,000 mile national system of interstate highways are well known, Gorman stated, with the cost of improving them being only about \$15,000,000,000. A total estimate of \$50,000,000,000 for all highway needs is more realistic, he indicated.

Meat Must Be Inspected

Sale of uninspected meats inside the city limits of Muskogee, Okla., is banned by the city's new meat inspection ordinance which went into effect this month. All meats sold in Muskogee now must bear inspection stamps of the state Department of Agriculture, USDA, city of Muskogee or "cities that have comparable standards," Clay Harrell, city manager, announced.

Compulsory Inspection Of Motor Vehicles Urged

Enactment of Kansas legislation requiring periodic mechanical inspection of motor vehicles was one of a number of recommendations adopted by the fifth annual Governor's Highway Safety Conference in Topeka.

Other recommendations called for adoption of the national uniform traffic code for Kansas. Improved driver licensing laws also were advocated.

'Biggest Beef Stew'

The "World's Biggest Beef Stew" was served recently to more than 1,000 persons at a busy downtown corner of Prineville, Ore. The event was staged by Prineville merchants in recognition of the Oregon Cattleman's Association's beef promotion campaign.

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'Meat Recipes to Please' Available from Meat Board

A new, eye-catching meat recipe book, entitled "Meat Recipes to Please," has just come off the press, the National Live Stock and Meat Board, Chicago, announced.

The new book is designed for use by the meat trade as a promotion piece. The Board said that "Meat Recipes to Please" is now available



NEW MEAT cook book, now available from NLSMB.

in quantity at cost of production, and that imprinting of firm name on the front cover of the book will be done at no extra charge to personalize the promotion.

The attractive three-color cover of "Meat Recipes to Please" is expected to have a genuine appeal to homemakers everywhere. Color appears throughout the book's 40 pages, and judicious use is made of photographs of prepared meat dishes. The book lives up to its title with a new collection of tested recipes, more than 70 in all. All meats—beef, veal, pork, lamb, sausage, ready-to-serve meats, canned meats and variety meats—are featured in an array of easy-to-prepare dishes.

With each recipe, a colorful illustration of the meat called for is presented to help homemakers recognize the less familiar meat cuts.

Other special features include a section devoted to recipes for baked goods made with lard, such as pies, cookies, cakes and quickbreads, and up-to-the-minute information on the care and preparation of frozen meat.

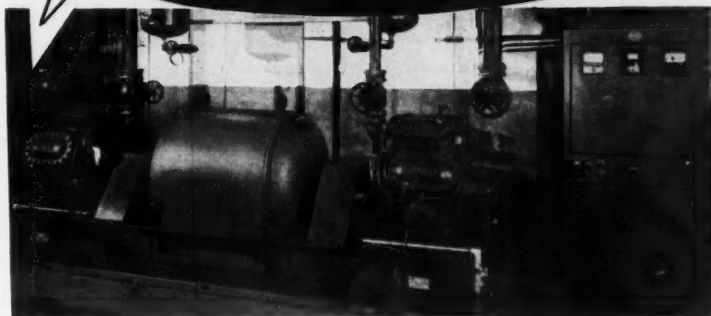
This type of personalized service to the industry provided by the Board has been highly successful for a number of years. Release of the book at this time enables its use as a Christmas gift to homemakers.

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● The Peet Packing Company, a well known meat packer with three up-to-date plants in Michigan, has earned a fine reputation for its wide variety of high-grade meat products distributed by over 3,600 outlets in Michigan. Completely modern throughout in its meat processing and distribution facilities, Peet has standardized on Vilter compressors for refrigeration in all three plants to protect the valuable products it processes daily. Outstanding performance and reliable operation has built unquestioned confidence in Vilter refrigeration.

As diversified as is the Peet meat packing operation, so is the versatility of Vilter refrigeration units which find wide application in many phases of the food and meat packing industry . . . where reliable operation is a must. Vilter users not only secure the advantages of efficient, economical refrigeration, but they also get equipment that helps speed processes, reduces handling, and saves valuable space.

Vilter refrigeration stands for dependability . . . efficient performance . . . and low-cost operation. It will pay you to investigate the many proven advantages of Vilter equipment and make use of Vilter's time-tested know-how to solve your tough refrigeration problems. See your nearest Vilter representative. Your problems will be given prompt attention.

Vilter

Your nearby Vilter Distributor or Representative will be glad to show you how you can save with Vilter. Vilter knows processing.

REFRIGERATION and AIR CONDITIONING
THE VILTER MANUFACTURING COMPANY, MILWAUKEE 7, WIS.

Air Units • Ammonia & Freon Compressors • Booster Compressors • Baudelot Coolers • Water and Brine Coolers • Blast Freezers • Evaporative & Shell & Tube Condensers • Pipe Coils • Valves & Fittings • Pakice and Polarflake Ice Machines

A Lawyer Tells About Product Liability

Virtually every firm in the industry at one time or another has had occasion to defend cases involving foreign substances and food poisoning claims. William N. Strack, general counsel of Swift & Company, shared some of the company's experiences in handling such cases in a speech at the recent 77th annual meeting of the American Bar Association in Chicago. His talk on "Product Liability in the Meat Packing Industry" is printed here in full.



STRACK

PRODUCT cases in the meat packing industry are in two categories: (1) foreign substance cases and (2) food poisoning cases.

As to the legal theory involved in product cases, it is either negligence or implied warranty. In my opinion, based on considerable experience, the difference lies in getting a case to the jury. Obviously, you stand a much better chance of getting a dismissal at the end of plaintiff's case in a negligence case, or even after all the evidence is in. However, I don't believe juries get the distinction, and if you sell them the fact that your food was in good condition when it left your possession, I believe you will get a verdict whether the case is brought in negligence or contract.

I believe the better authority is no implied warranty where there is no privity of contract. In other words, where the food is bought from a retailer, who in turn bought it from a processor, there is no implied warranty from the processor to the consumer.

The 16 states holding this are: Alabama, Arkansas, Connecticut, Kentucky, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, North Carolina, Rhode Island, South Dakota, Tennessee, Virginia and Wisconsin.

The 14 states holding to the contrary are: Arizona, California, Indiana, Iowa, Kansas, Michigan, Minnesota, Mississippi, Missouri, Montana, Ohio, Pennsylvania, Texas and Washington.

Four states hold to the contrary where a sealed container is involved. They are: Florida, Illinois, Louisiana and Oklahoma.

The Uniform Commercial Code, Sec. 2-318, extends the warranty only to the buyer, his family, household and guests.

Foreign Substance Cases

While foreign substance cases are probably more numerous than food poisoning cases, they are not so im-

portant in that they usually involve claimed injury of very minor nature. Our practice in respect to them has been largely developing whether they are bona fide. As bearing on this, we try to determine:

- (a) Was there a foreign substance in the food when it left our possession?
- (b) Did it actually damage complainant? and
- (c) What was the extent of his out-of-pocket loss?

If the answer to either (a) or (b) is "No", that ends the matter as far as we are concerned. If it is "Yes" to both (a) and (b), consideration would then be given to its disposition at a figure not out of proportion with (c). We have not followed the nuisance value theory in making settlements.

Some have urged that cases should be settled to avoid publicity. Our experience has been that a successful defense is the best publicity, and, anyway, trials attract very little public attention. We have found absolutely no adverse effect on sales by either suits or trials.

A large category of foreign substance claims are of damage to teeth. They present immediately the question of bona fides, for it is unusual for a sound tooth to break. Therefore, the condition of the mouth of claimant is an important fact to be developed. We have found it helpful in large centers to concentrate on one dentist for such examinations.

The question may arise, what if claimant refuses to permit an examination? Our answer to that is to give no consideration to a claim in which the claimant will not give us a fair opportunity to develop the facts.

Food Poisoning Cases

Meat has been involved in food poisoning complaints, whether as often as other articles of food I do not know. I do know that meat from a federally-inspected packer is the

only article of food which has been subjected to rigid government inspection by trained veterinary doctors and their assistants from the time the animals arrive at the packing plant until the meat finally leaves the plant. At that time it bears the "U.S. Inspected and Passed" stamp and is as the stamp says, "Sound, healthful, wholesome, and fit for human food."

Based on our experience, we have concluded that intelligent handling of these complaints involves:

- 1) Thorough investigation of the facts.
- 2) A thorough understanding of the common types of bacteria causing food poisoning, and
 - (a) The symptoms produced by each;
 - (b) Whether the bacterium itself causes illness, or whether it is the toxin; and
 - (c) The effect of heat and cold on bacteria and their toxin.

In the investigation we use our own people where available, and Pinkerton where not. We have standard forms of questionnaires. These are patterned after those used by the National Canners Association, but changed to fit our products and experience. There are two types of questionnaires, one for those eating the food, and the other type for the doctor to fill out.

Important facts to develop are:

- 1) The condition of the product when it left the possession of the processor.
- 2) The care and handling it received thereafter
 - (a) In hands of retailer;
 - (b) In hands of consumer.
- 3) History of illness:
 - (a) Symptoms;
 - (b) When developed.
- 4) Other articles of food eaten in 72 hours preceding illness; it is not always the last food eaten which causes food-poisoning, nor the food vomited.
- 5) Others eating product of processor involved in claim.

In investigating food poisoning cases, you invariably run up against a very strong and often honest belief that the illness from which claimant suffered was due to consumption of some particular item of food, rather than to one of many other more probable causes. Our experience in in-

Our Nominee for **SALES MANAGER** of the Month

JERRY SCHARER,

Sales Manager, Star-Kist Foods, Inc.
Terminal Island, California



An outstanding combination of sales ability, imagination, merchandising know-how and progressive thinking has raised Mr. Scharer to his position of national prominence in sales management.

"No salesman is better than his product," says Mr. Scharer. "And in packaged food, no product is better than the flavor it offers the consumer. Flavor is the one ingredient that is absolutely essential to every processed food."

Yes, flavor is vital to sales success

Nothing is more important to steady food sales than *steady food flavor*. It's what makes satisfied customers. Satisfied customers are what make *first* sales lead to *repeat* sales!

Top-level food processors take no risks in their operations—they guarantee *flavor* with Ac'cent!

Ac'cent—pure monosodium glutamate—is the natural seasoning that builds flavor in all foods...meats...fish...poultry...vegetables. Ac'cent restores the fresh, natural flavor food had in its original state, then intensifies that flavor and keeps it—through processing—freezing—canning. Food gets to the consumer with all its natural goodness locked in!

Ac'cent retards loss of color, of texture, of moisture, too. Yet Ac'cent adds no flavor, color or aroma of its own. Try Ac'cent in your food processing.

HELP FOR THE ASKING

Our staff of 75 specialists is ready to assist you with your technical problems. If we can be of help, do not hesitate to write us.

makes food flavors sing
Ac'cent®

PURE MONOSODIUM GLUTAMATE

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HOLLENBACH SUMMER SAUSAGE

gives your regular line
a year 'round sales boost



Give your present line an extra sales appeal by putting our 72 years of experience and reputation to work for you . . . through the fast-selling "314" . . .

- THEURINGER CERVELAT
- B.C. Salami
- Goteberg Cervelat
- Pepperoni
- Genoa
- Capocollo
- Cooked Salami
- B.C. Dry Cervelat
- Manhattan Short Cervelat

Chas. Hollenbach does not sell retail so you will not be competing with Hollenbach . . . Hollenbach prestige will help sell your entire line! Write today for detailed particulars.

CHAS. HOLLENBACH, INC., is the oldest and largest exclusive manufacturer of dry sausage in the country . . . company founded in 1881 . . . originators of famous Theuringer Cervelat . . . home of famed "314".

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Telephone: LAwnside 1-2500

vestigating one case has a bearing on this point.

Some years ago a widow claimed substantial damage to herself and her two sons due to illness she alleged followed consumption of sausage. We did not hear of the claim until several years after it occurred, which made it difficult to investigate properly. We used Pinkerton's and learned, among other things, that there were rumors that the boys had been poisoned by a home remedy containing arsenic given them by their mother for boils. We could not find tangible evidence of purchase of the remedy or arsenic.

We did learn that the family had been treated at a clinic. Upon investigation there, we learned that when they arrived their symptoms rather definitely pointed to arsenical poisoning. However, cuttings from the nails and hair, while disclosing quantities of arsenic as to the boys, were negative as to the mother. When other tests failed to establish a more logical cause of the illness, a psychiatrist on the staff suggested that they try treating the boys for arsenical poisoning and give the mother the same treatment in appearance, but of no medicinal value.

It worked like magic. She improved with them, and soon all were entirely well. Whether she knew of the true facts, we will never know, although when interviewed she persisted in her food poisoning belief. We turned down the claim, and no suit was filed, probably because a lawyer would want to know what the clinic report showed before taking on a trial of that sort.

An important part of an investigation is obtaining a sample for bacteriological examination, including animal feeding tests. We have our own laboratory where these examinations are performed, and it is properly manned and equipped. We have standard test animals, including Macaca rhesus monkeys. This is the only animal that I know of which reacts the same as humans to certain types of bacterial toxin.

In connection with obtaining samples, we have found it quite important to have written instructions issued so that there is no difficulty in tracing the sample. Before we did this, I recall that in one case it took six or seven witnesses to trace the sample from the store to our laboratory. We now arrange it so that one witness suffices. He takes the sample, wraps it, marks it with identifying marks addressed to our bacteriologist, seals it, and then personally places it in either the U.S. mail or Railway Express. When the sample is received

by our bacteriologist, he breaks the seal and retains the wrappings, which completes the identification.

Coming now to the question of bacteria implicated in food poisoning, the common types are Staphylococcus and Salmonella. There are also some instances where Clostridium botulinum and streptococcus have been involved. It is important for a lawyer to learn the symptoms of each type and the period of incubation, for they vary. He also should know whether toxin is formed which causes the illness. For example, Staphylococci and Clostridium botulinum are themselves quite harmless, but it is the toxin of certain types of the former and also the toxin of the latter which cause illness. On the other hand, Salmonella creates no toxin, but is itself a cause of food poisoning.

A lawyer should know the effect of heat and cold, that is, the amount of heat required to kill bacteria, the amount required to nullify the toxin, and the temperatures at which bacteria multiply or create a toxin. Ordinary pasteurization, 30 minutes at 143° F., or 15 seconds at 160° F., will kill bacteria which do not form spores, but it takes more heat to kill the spores. The spore of Clostridium botulinum requires higher temperatures (230° F. for 36 minutes; 245° F. for 5.27 minutes). As to the effect of low temperatures, a lawyer should know that while cold does not kill bacteria, food kept under refrigeration will not permit the growth of bacteria or the development of toxin. The modern electric refrigerator is one of the best allies of the food processing industry.

It is important to know that ptomaine poisoning is a misnomer. As a term for illness resulting after eating of food, of which vomiting and diarrhea are characteristic, it is acceptable. But as a term for illness caused by ptomaines it no longer exists in informed circles. There is nothing poisonous about ptomaines. The best example is ripe cheese, such as limburger, which is full of ptomaines.

The pork packer has a special type of illness to meet, trichinosis. It is caused by a microscopic parasite found in some pork, called trichinella spiralis. It used to be a problem, but is not too evident now because of the educational programs which have been conducted by the U. S. Department of Agriculture and others on thoroughly cooking pork. It only requires 132° F. momentarily to kill trichina, although the federal government as a safety factor requires 137° F. This actually is not sufficient

(Continued on page 28)



Is your product packaged to please?

Alert packers know that self-service shoppers are tempted to buy when a meat product is easy to pick out . . . easy to pick up. Impulse sales increase when consumers can see at a glance how good a meat product is. Transparent packaging with Du Pont Cellophane gives your products a fresh,

inviting look . . . and an *extra* measure of eye and reach appeal.

Why not make *your* meat products easy to see and buy with sparkling-clear Du Pont Cellophane? Your Du Pont representative or a converter of Du Pont packaging films will be glad to work with you in developing a

package geared to self-service marketing. E. I. du Pont de Nemours & Co. (Inc.), Film Department, Wilmington 98, Delaware.

Only Du Pont gives you all these packaging aids:

1. WIDE VARIETY OF PACKAGING FILMS scientifically tailored to meet the needs of varied products and packages.

2. TECHNICAL assistance to help you plan the most practical and efficient construction of your package.

3. MERCHANDISING help through continuing nation-wide surveys of buying habits, to keep your package up to date.

4. NATIONAL ADVERTISING to continually strengthen consumer preference for your packaged products.

DU PONT PACKAGING FILMS

CELLOPHANE
POLYETHYLENE • ACETATE



BETTER THINGS FOR BETTER LIVING
... through Chemistry

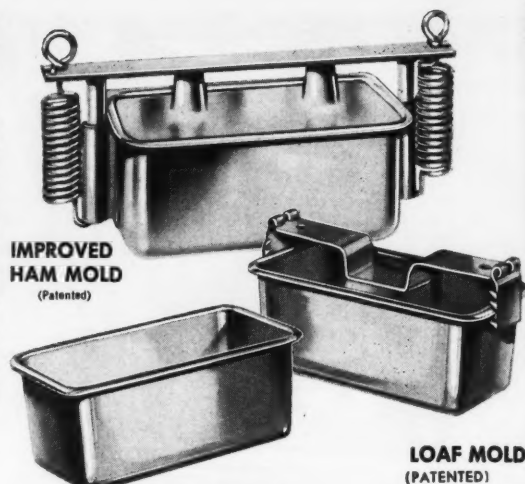
GLOBE-HOY

STAINLESS STEEL MOLDS

for Higher Quality Meat Products

Get these exclusive features to produce fine quality molded meat products.

- **EASY TO CLEAN**—sanitary, stainless steel, one piece cover reduces labor at least 50%.
- **NO REPRESSING EVER NECESSARY** because seven inch springs can pull one piece cover up to 2 1/4" into mold.
- **NON-TILTING COVER**—rods through end brackets makes it impossible for cover to tilt.

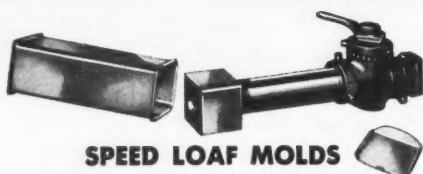


**IMPROVED
HAM MOLD**
(Patented)

LOAF MOLD
(PATENTED)

OPEN TOP LOAF PAN

This new and fast method is superior, more uniform, and operated with less effort. Any operator can easily adapt himself to it.



SPEED LOAF MOLDS
Open End Stainless Steel

Stuffed direct from Stuffer, Globe-Hoy Speed Molds are ideal for production items because of fewer air pockets. Thus a firmer product than with ordinary molds. Both ends open for easy removal.



**PRE-SLICING MOLD SHOWN WITH
STUFFING CARRIAGE**

The Globe-Hoy Pre-Slicing mold speeds production and cuts costs up to 66 2/3%. The 24" or 27" length mold gives you only 2 end covers instead of 6 separate parts.

Saves time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.



(PAT. PEND.)

**EXTRA HEAVY DUTY
PRE-SLICING MOLD—**

16 Gauge Stainless
Steel Body

- **Exclusive Positive Locking Cover** prevents leakage. The wedge lock cover fits on to a heavy tapered flange around the end of the mold to give a tight self-locking seal which reduces leakage to a minimum—yet easy to put on or remove.

- **Extra Heavy gauge stainless steel.** 16 gauge on body and 16 gauge on covers gives greater durability and increased mold life.

This new mold, despite its heavier construction, is still the easiest mold to handle. The 24" or 27" length mold gives you only 2 end covers instead of 6 separate parts, to save time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.

AIR OPERATED MOLD UNLOADER

The new Globe-Hoy Air Operated Mold Unloader eliminates wear and tear on loaf molds. Now there is no need to pound the ends to free loaves. Improves product appearance—no broken ends. Will pay for itself many times over.

These and many other Globe-Hoy products were designed to speed up the production of Ham and Loaf Molds in your plant. All are available NOW! Send for new illustrated catalog showing sizes and prices today.

The **GLOBE** *Company*

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The Meat Trail...

Hygrade Halts Slaughtering At Buffalo, N.Y., Plant

Hygrade Food Products Corp. has halted all slaughtering operations in its plant at 50 Depot st., Buffalo, N.Y. The slaughtering operations formerly carried on there have been moved to Hygrade's Kingan Inc. plant in Indianapolis.

EDWARD SLOTKIN, executive vice president of Hygrade, said that the halt in Hygrade's Buffalo slaughtering is "permanent as far as we know." The decision was reached, he explained, because freight charges on live animals from the Midwest made the operation unprofitable. No decision has been made on plans for the land, buildings and equipment, according to Slotkin.

Hygrade also has moved the sausage making operation in the Depot st. facility to the L. C. Wilson Packing Co., a wholly-owned subsidiary. Manufacturing floor space at the L. C. Wilson plant was doubled this year and the number of smokehouses was increased from two to eight to handle the Depot st. sausage operation. Hygrade still is handling dressed cattle, lambs and calves shipped in from Indianapolis and distributed direct from railroad cars.

The Hygrade plant once handled about 50,000 head of cattle, 100,000 lambs and 35,000 cattle annually. In recent years, however, its slaughtering operations have been considerably lower. Part of the Hygrade plant has been leased for cold storage warehousing, and a small section is being used by Hygrade for storage.

Kerber Packing Sold to Group Headed by Kisting

A group headed by JOSEPH F. KISTING, formerly with Dubuque Packing Co., Dubuque, Iowa, for 16 years, has purchased The Kerber Packing Co., Elgin, Ill.

The new board of directors includes Joseph F. Kisting and ALVIN J. KISTING, both of Elgin; PHILIP EKMAN, Batavia, Ill.; ROBERT HALT, H. M. Bylesby & Co., Chicago, and ALLIN INGALLS, Chicago.

Officers of the company are Joseph F. Kisting, president; V. V. KISTING, vice president; Alvin J. Kisting, vice president; HARRY J. KNICKREHM, vice president; ROBERT G. OLDHAM, secretary, and D. M. ARTHOFER, treasurer.

Counsel for the company is Hastings, Snyder and Rockwell, Chicago. The auditor is E. G. Bohon & Co.

JOB S

HERB LEAHEY has been promoted to the post of general sales manager of Marhoefer Packing Co., Inc., Chicago, replacing PETER URBANZ, who has resigned, WILLIAM E. DILLON, vice president, announced. Leahey also will handle all Chicago chain stores. VERN BUOL has been appointed as sales manager of Marhoefer's Chicago plant and will handle all sales personnel, both country and city, and all chain units outside Chicago.

CADDO WRIGHT has been named general superintendent of Hughson Meat Co., San Marcos, Tex. He formerly managed the Green Valley Cattle Co.

Promotion of H. H. HOLLIS to manager of the rail stock division has been announced by P. P. BRAGG, manager of the Dallas branch of Wilson & Co., Inc. Hollis joined Wilson eight years ago.

A. F. WRIGHT has been appointed manager of Swift & Company's general sales unit in Sioux City, Iowa. He started with Swift in Dubuque in 1926.

GERALD E. JONES has been named manager of the Poughkeepsie, N. Y., branch of Armour and Company. Associated with the firm for 18 years, he served the past two as manager of the branch in Ogdensburg, N. Y.

Jones' successor in Ogdensburg is R. R. INGLIS, jr., former assistant manager of the firm's Rochester branch.

PLANTS

After maintaining a branch in Atlantic City, N. J., for more than 45 years, The Cudahy Packing Co. closed its wholesale meat and poultry unit there on October 16 and will service the area from Passaic, N. J. THOMAS REED, branch manager, announced. The building has been purchased by HARRY WAGENHEIM, who operates a wholesale meat concern in Atlantic City. Reed will continue as manager for the Wagenheim firm, and two veteran Cudahy employees, JOSEPH KREUTZER and VINCENT MARTINEZ, will be retained. There were 14 employees at the branch.

Bohmann Meat Products, Inc., Richland Center, Wis., has closed its plant permanently, FRANK BOHMANN, president, announced.

Fire recently destroyed Crabtree Packing Co., a small firm just outside Bowling Green, Ky.

Vienna Sausage Manufacturing Co., Chicago, has begun an extensive expansion and modernization program in observance of its 60th anniversary. WILLIAM LADANY, vice president, said plans include the



CONGRATULATING each other at opening of latest addition to Massachusetts ave. plant of New England Provision Co., Boston, are (l. to r.): Bertram Tackoff, vice president; his father, Michael Tackoff, treasurer; Max Berger, president, and his son, Milton Berger, sales manager. The senior executives have been associated in the firm for 26 years. The two-story, 16,000 sq. ft. addition boosts total floor area of the plant to 72,000 sq. ft. NEPCO produces frankfurters and luncheon meats exclusively.

For that
"Just Packed"
LOOK...



Pork Sausage Breakfast Links, seasoned with the World's Best Seasoning — BROOKWOOD — molded and packaged on the fast, economical ARO-MATIC Machine — keep that "Just Packed" look for days longer.

Here's a combination you can't beat. It enables you to sell 8-ounce packages of the most delicious Pork Sausage at least 10¢ per pound below competition and you still make at least 5¢ per pound more profit!

Sound fantastic? We'll gladly prove it — and quick. Just mail the coupon for complete details.

*Basic Food Materials,
Inc.*

VERMILION, OHIO

Basic Food Materials, Inc.
853 State St.
Vermilion, Ohio

Okay — ship at once, prepaid, a trial 100-lb. drum of BROOKWOOD PORK SAUSAGE SEASONING. Along with it you'll ship us a 25-pound drum for test purposes — FREE. If we like the seasoning we'll keep the 100-lb. drum and pay for it. If, for any reason, we are not satisfied, we will return the 100-lb. drum within 30 days — FREIGHT COLLECT — for full credit. The 25-lb. drum is ours, free.

Check if you want

☐ No Sage ☐ Slight Sage ☐ Medium Sage
☐ Southern-Style (Hot & Sagey)

☐ Please send me your Merchandising Plan together with full particulars regarding the new ARO-MATIC.

FIRM _____

ADDRESS _____

CITY _____

STATE _____

opening of a branch in Miami, Fla. A branch recently was opened in Los Angeles. The company also has added 5,000 sq. ft. of floor area to its Chicago plant and installed \$100,000 worth of new refrigeration and other equipment.

A 30,000 sq. ft. meat fabricating plant is being constructed for Renaire Corp. on the Baltimore Pike in Springfield, Pa., by Alkon & Vanderwerff, Philadelphia, architects and engineers. All work will be conveyorized and every operation timed. The plant will operate under federal inspection. Springfield is just outside Philadelphia.

Postville Packing Co., Postville, Iowa, has been purchased by Samuel Barvin & Sons, owners of the ABC Milling Co. of Alpha, Iowa. The owners said the plant will be operated as a meat packing plant but no extensive operations will begin before spring. Cookers in the rendering division are being dismantled for shipment to other company locations.

Mar-Lou Packing Corp., c/o Hoffman & Rubin (filer of papers), 1 Hanson pl., Brooklyn, has been granted a charter of incorporation listing capital stock of 100 shares, no par value. Directors are CELIA SAKIN, IRVING HOFFMAN and S. ROBERT RUBIN.

Marhoefer Packing Co., Inc., Chicago and Muncie, Ind., has bought the Cudahy Packing Co. branch at Bloomington, Ill., with the transfer to be effective October 23, JOHN



TITO GUIZAR, singer and guitarist, and Martha Ann Bentley, dancer, will provide entertainment at the coming National Safety Congress Party in the Grand Ballroom, Conrad Hilton hotel, Thursday evening, October 21.

HARTMEYER, executive vice president, announced. He said the distributing unit will be serviced by the Muncie and Chicago plants. RALPH TUSHAUS will continue as manager and all other employees also will be retained.

TRAILMARKS

PERRY G. ELLIS, for more than 29 years manager of the general office restaurant of Armour and Company, Chicago, retired recently. WERNER W. KEHR, head chef who has been on the restaurant staff 21 years, suc-



AMI'S ANNUAL Vesta awards for outstanding presentation of news about food are presented by Monica Clark (left), AMI director of home economics, at annual Newspaper Food Editors' conference in New York. Shown (l. to r.) are: Clarice Rowlands, Milwaukee Journal; Dorothy Sinz, Dallas Times-Herald; Ruth Ellen Church, Chicago Tribune, and Elizabeth Sparks, Winston-Salem (N.C.) Journal. Awards are bronze statuettes of mythical goddess, Vesta; guardian of the hearth and fire.

ceeded Ellis as manager. Ellis supervised the serving of some 15,000,000 meals to employes and visitors at Armour headquarters during his career.

Henry E. Bender & Co. has opened a new office at 327 S. LaSalle st., Chicago, specializing in fats, oils and feeds.

R. F. BOETTCHER, manager of the insurance department of Geo. A. Hormel & Co., Austin, Minn., spoke on "Insurance From a Buyer's Standpoint," at the recent 40th annual meeting of the Insurance Federation of Minnesota in Minneapolis.

MIKE O'CONNELL, formerly assistant general manager of Livestock Conservation, Inc., Chicago, has accepted a position in the sales and advertising departments of Dawe's Laboratories, Inc., producer of vitamins and antibiotics for commercial livestock feeds. He will assume his new duties on October 20.

Silver Hill Corp., Riverside, N. J., a division of Philadelphia Dressed Beef Co., Philadelphia, has announced the appointment of Henry M. Samplin Associates as representatives for the firm's "Kitchen Queen" brand in the metropolitan New York and New

Jersey areas. The line consists of beef patties, sandwich steaks, buttered beefburgers and ground beef.

O. B. JOSEPH, president of James Henry Packing Co., Seattle, has announced his retirement after 52 years of active service in the meat packing industry. He has sold his interest in the firm to Alvin Ross and Associates. ALLEN KURTZMAN will succeed Joseph as president. Joseph was one of the organizers of the Western



O. B. JOSEPH

States Meat Packers Association and served as a director of the organization since its inception in 1946. He is well known in the nine states served by WSMFA.

GEORGE ROHRMAN, owner of West Plains Packing Co., West Plains, Mo., has been elected president of the local Chamber of Commerce.

EDWARD G. HINTON, who retired recently as Omaha manager for Armour and Company, has joined the



CHECK FOR \$5,000, first prize in The Visking Corp's nationwide snapshot contest to find most photogenic child, is accepted by Leslie P. Young (left) from H. A. Lotka (right), Visking sales manager. Young's subject was his grandson, Michael O'Connor, 9. Michael and his father, Brandon O'Connor, jr., look on approvingly.

Omaha Neon Sign Co. as executive vice president.

DAVID LEVINE has joined Hide Service, Inc., Boston, PAUL GRAVES, president of the firm, announced. Levine formerly was associated with Colonial Tanning Co. and before that was with Brezner Tanning Co.

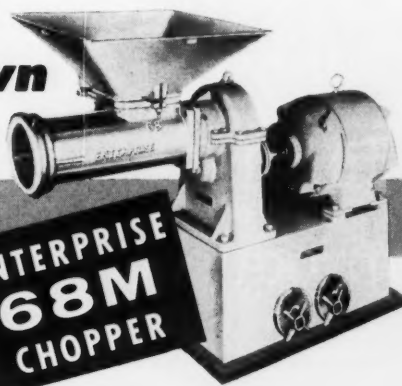
PROFIT TWINS

**that
chop down
costs!**



**ENTERPRISE
2641
CHOPPER**

Here's the latest Enterprise Chopper that's really going places! Easy to operate and easy to clean because tray is removable. Head can be stored in refrigerator for greater sanitation. Amazing production capacity for its size—yet so modern in design it meets most exacting demands for newest equipment. Plenty of extras—at no extra cost!



**ENTERPRISE
68M
CHOPPER**

Another great Enterprise product. Outproduces any three or more choppers. Uses less power—delivers superior cut meat. Absolutely no bridging. Bouncing and churning eliminated. Up to 20,000 pounds of meat per hour. No finer chopper on the market today. Make sure you see the Enterprise 68M before you make up your mind!

There's A Famous Enterprise Chopper To Meet Every Processing Need!

The ENTERPRISE MFG. CO. of PA. PHILADELPHIA 33, PA.

OCTOBER 16, 1954

23

NOW! *From* **VISKING**

the Pioneer and Leader in Cellulose Casings . . .



more
finished
product

greater
uniformity

reduced
production
costs

CALIBRATED
TO NEW PRECISION
STANDARDS! SETS
NEW HIGH IN PRODUCT
CONTROL!

NoJax[®]

fastest
stuffing

greater
emulsion
throughput

In test after production-line test, VISKING's new PRECISION NoJax casings have proved to be *the most accurately sized* casings ever produced.

Calibrated to *new precision standards* for stuffed diameter, these casings assure you of accurate product weight to a fraction of an ounce. *You* need control only one dimension—*length*—to obtain optimum results for your unit packages.

Furthermore, maximum hole size and minimum length of the shirred casing provide *fastest stuffing ever*. Uniform porosity assures uniform smoke penetration for finest flavor.

COMPARE! PROVE THEIR SUPERIORITY AT THE STUFFING HORN, WHERE CLAIMS STOP AND PERFORMANCE TAKES OVER. ASK YOUR VISKING REPRESENTATIVE FOR A PRODUCTION DEMONSTRATION TODAY.



THE VISKING CORPORATION
Chicago 38, Illinois
In Canada: VISKING Limited • Lindsay, Ontario

Operations

New Saw Splits Hogs Quickly, Accurately

ONE OF THE MOST important and at the same time arduous jobs on the pork dressing floor is that of the carcass splitter. The task generally is performed manually with a wide blade chopper.

Starting at the tail bone section, the butcher splits the carcass down the center of the backbone with a number of short strokes. For large dressing operations several butchers generally are needed at this station. To aid the splitter, some plants use a mechanical back bone marker saw which cuts the carcass backbone to a depth of about $\frac{1}{2}$ to $\frac{3}{4}$ in. Carcasses then are split by hand operation with a cleaver.

The splitting operation must be done accurately for a slight miscut off center generally results in a No. 2 loin. Customers do not wish to buy loins with gouged bone, nor do they wish to buy one with excessive bone, both results of miscutting.

To eliminate most of the physical labor and, at the same time, assure a perfect center split for all carcasses—the heavy as well as the butcher type—Best & Donovan, Chicago, has developed a new, mechanical hog carcass splitting saw. Working in co-operation with a large midwestern meat packing plant, the firm developed a saw capable of splitting hogs at high chain dressing rates. At the developing plant two splitters using the new saws split carcasses at the single chain rate of 500 head per hour. The manufacturer asserts that one operator can split up to 350 head of hogs per hour with the saw.

Through a series of engineering refinements B & D has developed a 2-hp. motor and gears that can sustain this speed without danger of mechanical failure. The saws have functioned without mechanical failure for about six months in everyday performance at the above mentioned rate.

The large 12-in. diameter saw, with teeth spaced eight per inch, can split heavy sows as quickly as butchers. The operator has a perfect view of the splitting action and can accurately guide the splitting down the center of the carcass from the tail to the backbone section. He can perform the whole of the splitting operation in an upright position as the balancer suspended saw is guided through the carcass. The positive cutting of the saw removes the tendency of the splitter to hurry as he reaches the neck bone section of the heavier car-



New hog carcass splitter in action.

casses which action at times accounts for miscutting of the loin in hand splitting.

The splitting saw is fitted with an automatic safety, trigger-operated microswitch built into the rear of the handle. As the operator releases his grip, the current is cut off automatically. The whole of the electrical system is grounded and it is splash proof.

The machine, which weighs 71 lbs., is suspended from a balancer. The mounting is made with a bracket which can be moved to suit the splitting stance of the operator. This mobility of the saw is one of its principal advantages. The operator can follow, by merely pivoting his body, the carcass on the chain as he performs the splitting operation. There is no need to move about and follow the carcass as is the case in hand splitting.

The packer employing the saw reports that the average packinghouse butcher can be trained in its use within a very short time. In several days he can become an expert splitter with virtually no miscuts in his day's work. The packer also reports that the slight amount of bone dust deposited on the backbone is not objectionable. The firm has found that fresh loins split with the new saw are accepted readily by the trade.

The blades on the saw can be easily removed. A twist cord connection provides for removal of the whole saw without in any way disturbing the wiring or mounting. The manufacturer states that the bearings have sealed-in, lifetime lubrication.

Tray Around Stuffer Ends Meat Spillage Waste

Ever see a worker shovel product into a stuffer, especially coarse mixes such as ground meats, and not spill some to the floor during a day's operation?

A little product is bound to fall either because he overloads his shovel or accidentally strikes the rim of the stuffer with it. The truck, even though carefully positioned next to the stuffer, will catch some of this unintentional overflow, but not all.

While the loss may seem negligible per shovel, it mounts up when multiplied perhaps many times a day.

Wyandot Meat Products, Inc., Nevada, Ohio, which handles an expensive



PART OF PRODUCT protecting tray can be seen just above rim of sausage truck.

beef in production of its frozen meats, has a simple method of stopping this waste. Banded half way around its 500-lb. Buffalo stuffer is a lipped metal tray that extends outward about $2\frac{1}{2}$ ft. The tray is high enough to permit the sausage truck to move under it, and low enough not to interfere with the shoveller's movements.

When the employee spills product it falls into the tray, or, if he's really shovelling wild, the truck will catch the overflow.

Product spilled during loading is gathered quickly from the stainless steel receptacle and placed in the stuffer.

George Lichvarik, general manager, says the device has paid for itself many times over for product no longer is wasted at the stuffing operation. Floor cleanup is simplified, too.



Capacities of
20 to 1,000
hogs per hour.

Cast iron con-
struction on
larger machines.

Positive feed-in
conveyor.

Tested hair con-
veyor on larger
models.

Extra heavy belt
scraper shaft.

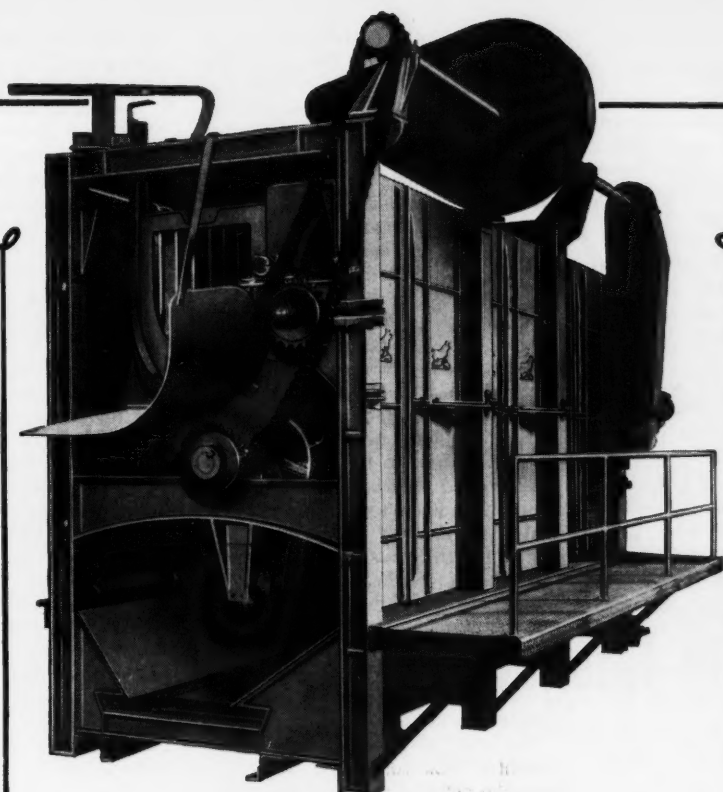
Hot water spray
to flush hair.

Recirculation of
hot water in
larger machines.

All adjustment
and mainte-
nance points
easily accessible.

Layout of equip-
ment arrange-
ment available.

Proven by many
years of oper-
ation in many
plants.



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Imposing user
lists.

Every machine
built with many
years' life.

Standard motors
from 2 H. P. to
30 H. P.

Standard belt
scrapers on all
machines.

Hog killing and
kindred equip-
ment to go with
dehairers.

Deliveries with-
in reasonable
length of time.

Installation su-
pervision by
factory service
man available.

Replacement
parts from stock.

Properly de-
signed for low
maintenance
cost.

Lower cost per
hog dehaired.

That is correct! Standard of the industry! Because we have built mechanical hog dehairers for so many years, because more BOSS Dehairers have been sold, and because more are now in use, you can count on BOSS Dehairers to deliver the service which you were told to expect. When such a large majority of buying decisions, independently arrived at, are in favor of BOSS, careful consideration of any decision to the contrary is indicated.

Take time to investigate the BOSS installations in your own neighborhood . . . and reduce costs for years to come. Write for a list of neighboring BOSS users.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Product Liability

(Continued from page 18)

heat to burn your hand if momentarily placed in a glass of water of that temperature, or if you drank coffee of that temperature it would not harm you. The government inspectors in all federally inspected meat packing plants see to it that all processed meat which is subjected to either sufficient heat or freezing to kill any trichina, or a drying process which has the same effect.

Now I would like to discuss the trial of food poisoning cases. Based on my own experience and that of others in our organization, I make the following suggestions:

- 1) Always engage local counsel to conduct the details of the trial.
- 2) Spend enough time before the trial with him to get his mind focused on the facts and the pertinent aspects of food poisoning.
- 3) Always have a good bacteriologist available for counsel and testimony.
- 4) Never make an issue of whether plaintiff was ill or how much he suffered. That merely accentuates the point with the jury, and you will probably lose.
- 5) Don't make the mistake of thinking all claimants are dishonest. In my experience, nearly all claimants were ill. They used poor reasoning in arriving at the cause but, once reaching it, honestly believed they were right. That belief often led them to make some extreme statements, which they believed to be true but probably were not.
- 6) Limit cross-examination to bringing out facts pertinent to the defense as you will later unroll it before the jury.
- 7) Put in a well-organized defense with a minimum of technical witnesses and avoid purely corroborative testimony. Our own standard pattern has been:

- (1) A witness from the plant where the meat was processed;
- (2) The government inspector from that plant;
- (3) A local doctor, and
- (4) A bacteriologist.

Then, of course, circumstances would dictate what additional witnesses were necessary.

Perhaps a couple of experiences will be both informative and interesting on the conduct of trials. The first experience involves an incident

where a plaintiff overdid meeting a defense, and then the plaintiff's lawyer cross-examined a little too long. In that case it was claimed by the plaintiff that she became ill after eating pork liver. The nature of her illness, according to her testimony and that of her doctors, was serious.

In a pre-trial deposition we learned the type of bacterial poisoning she was claiming and that the liver had been prepared by her daughter. Her daughter had testified as to the thickness of the liver, the length of time, and the manner of cooking.

We then had slices of liver impregnated with the same type of bacteria in very large quantities. We subjected the liver to the same type of cooking, and then had a bacteriological examination made, which revealed that the liver was then sterile. We varied the thickness of the liver and the time of cooking so as to be on both sides of the thickness and time stated by plaintiff's daughter. This testimony, when put on by the defense, apparently had a great deal of effect on the jury, so at least plaintiff's attorney thought.

For rebuttal, he had the plaintiff's daughter cook some liver, and this time she actually measured the slices and timed the cooking to the second. The slices were made so thick, in this testimony, and the time of cooking was so short that it knocked out all of our defense testimony. On cross-examination, she said when she cut

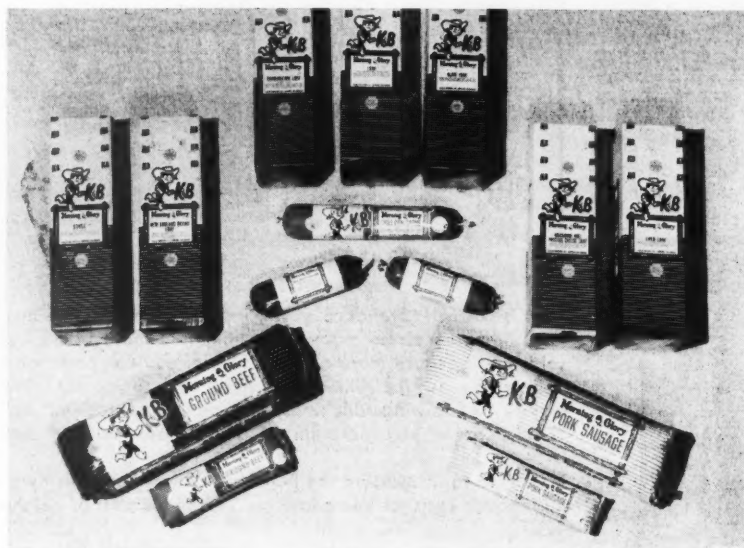
into the liver it was thoroughly cooked throughout. We were convinced that this could not be so.

We were able to get a comely teacher of domestic science in the local high school to make some tests for us. We had the liver sliced at the thicknesses indicated in the last cooking by plaintiff's daughter and cooked the amount of time plaintiff's daughter said she cooked the liver. We then had additional slices cooked until the domestic science teacher thought the liver was well done.

The first liver, on being cut, was bloody and raw. The second liver was done and was cooked sufficiently long to bring it within the tests that we had previously presented. We then had the young lady prepare additional samples for presentation to the court, which she did. The jury cut the liver in both instances, and the showing was very graphic to them.

It became quite evident to plaintiff's attorney that he had to do something about this particular witness, because she had completely demolished his rebuttal testimony. He started after her "hammer and tongs", but to no avail, because she had only done things she was qualified to do and knew more about them than he did. Finally, in desperation, he said: "So you are the young lady who is responsible for the way my daughter has learned to cook in high school."

Very sweetly and with the trace of a smile she said: "I am sorry, Mr.

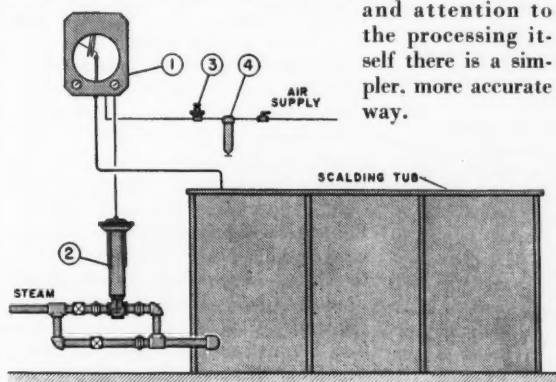


CHANGE TO "FAMILY" packaging has aided materially in expanding sales for the K & B Packing Co., Denver. Morning Glory brand previously was packaged in assorted wraps, most of them designed with blue morning glories. Line is now packaged with more than a dozen buttercup yellow wrappers, designed with a perky, pig-tailed cow girl branding package with K & B brand. On a rustic sign is printed the type of sausage or meat. Contents also are designated by different colored ruling on Milprint, Inc., produced wraps. Saran, cellophane, and super "Mil-O-Seal" are used.

Taylor knows the One Best Way to Barber a Pig!

OR AT LEAST to soften his hair. The secret is to keep the temperature of the solution in your Hog Scalding Tank just right to soften the hair and yet avoid cooking the pig's skin. A skilled operator can do it, by continually checking with a thermometer and adjusting hand valves, but if you'd rather have him devote his time

and attention to the processing itself there is a simpler, more accurate way.



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Ask your Taylor Field Engineer for complete details of Taylor instrumentation for every phase of meat processing, and write for **Catalog 500MP**. Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada.

Instruments for indicating, recording and controlling temperature, pressure, flow, liquid level, speed, density, load and humidity.

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General Mills MSG helps preserve the honest meat flavor of your soups and stews, for example, by "toning down" onions, and removing the "earthy" flavor of potatoes. In addition it can help retain desirable color and texture.

We'll send you a free "working sample"—enough to bring out the best in 100 pounds of your finished product. No obligation.



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Smith, that your daughter has not been able to learn to cook as well as the other girls in the class." A distinct ripple went across the jury, and I am sure that attorney learned the hard way that he had asked one too many questions.

I would like to tell another story about cross-examination, the moral of which is never go after an expert on a subject about which you are not very well informed, or "a little knowledge is a dangerous thing".

In a trial of a food poisoning case, plaintiff was represented by an older lawyer and a young lawyer. The older lawyer conducted all the examination of witnesses. The young lawyer always carried a book with him, but try as we did we could not discover its title or author.

When our bacteriologist finished his direct testimony, the young lawyer arose, book in hand. He said, "Doctor, are you a chemist?" The witness answered "No." Question: "Well, what are you then?" Answer: "A bacteriologist." Question: "Well, what is the difference between a chemist and bacteriologist?"

Then slowly it was unfolded that our bacteriologist had taken every course in chemistry given by a well-known university, both undergraduate and graduate. So our young lawyer had now qualified our witness as an expert in chemistry. He then opened his book and read from it a long formula, and asked: "Doctor, what is that the formula for?"

Answer: "Nothing." Question: "What, I read a formula from a chemistry textbook used in the high schools of this great state, and you say it doesn't mean anything?"

Answer: "No, I didn't say that. It is what is known as an empirical formula. There are about 100 formulas which come from that, and each of those is the formula for something. I know some of them but not all." He then proceeded to reel off about

50 in rapid order, and then rather apologetically said: "I guess that is about all of them I can give."

The young lawyer thumbed through his book looking for light, received none, swallowed a couple of times, and said: "That is all."

The decorum of the courtroom was broken by laughter from the jury. We later learned that the young lawyer had worked his way through law school by teaching chemistry in high school some years before and had the idea that he knew something about chemistry. Perhaps he did, but not enough about that subject on this occasion.

I will now conclude with another story about the kind of argument you sometimes meet before small-town juries. After the testimony was all in, the plaintiff's attorney, in addressing the jury, discussed the testimony offered by the defense, and proceeded in his own way to demolish each of the defense witnesses.

One of the important witnesses for the defense was a bacteriologist who had his doctor's degree, had taught medical students, had been on the staff of Mayo's, and had other scientific honors. When plaintiff's attorney came to this witness he handled him in this rather unique way. He said:

"Now there is the learned Dr. Jensen. He is probably the most learned man I have ever seen. He has been to this college and that, and has more degrees than all of us put together. It is quite a problem, in my mind, what to do about the testimony of the learned doctor. When I get into a quandary of this sort I always go to the good book for advice, and that is exactly what I have done."

He then opened the Bible to the 26th chapter of Acts, the 24th verse, and read this to the jury: "Too much learning hath driven thee mad."

He added: "The learned doctor is plumb nuts. Don't pay any attention to his testimony."

MIB Directory Changes

The following directory changes were announced recently by the Meat Inspection Branch, U.S. Department of Agriculture:

Meat Inspection Granted: High Standard Meat Co., 2959 E. 50th st., Los Angeles 58, Calif.; Samett Packing Co., 5600 York st., Adams County, Colo.; mail, 5100 West 17th st., Denver 16, Colo.; Sioux City Dressed Beef, Inc., 1911 Warrington rd., Sioux City, Iowa; Van Valin Frozen Foods Co., 517 Rainier st., Snohomish, Wash.; Johnson Food Co., 201 Lee st.; mail, P. O. Box 665, Colorado Springs, Colo.

Meat Inspection Withdrawn: Hygrade Food Products Corp., 50 Depot st., Buffalo 6, N. Y.; Economy Packing Co., Long Creek, Ore.; The Cudahy Packing Co., Church and Fruit aves., Fresno, Calif.

Change in Name of Official Establishment: Haley's Foods, Inc., 560 S. Fourth st.; mail, P. O. Box 200, Hillsboro, Ore., instead of Haley Canning Co. (list latter as subsidiary of Haley's Foods, Inc.); John Morrell & Co., Madison, S. Dak., and subsidiaries Roberts & Oake, Inc. and Estherville Packing Co., instead of Roberts & Oake, Inc.; Chef Milani Food Products, Inc., 1724 First st., San Fernando, Calif., instead of Makpie Co.; Sunny South Co., 906 Adamson st., SW., Atlanta, Ga., instead of Famous Foods, Inc.

Drought Aid for Georgia

An emergency hay program contract has been signed by the USDA with the state of Georgia, enabling farmers in 70 drought-designated counties to obtain hay at reduced transportation rates. The USDA also has such hay contracts with Texas, Colorado, Wyoming, Oklahoma, New Mexico, Kansas, Missouri, Arkansas, Mississippi, South Carolina and Alabama.

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Reduced Beef Output Cuts Total Meat Below Week Before, 1953; Pork Gains

THE seasonal rise in the volume of pork was not enough to offset declines in output of most other meats and the result was a small reduction in total production of meat for the week compared with the week before

the same 1953 period, while that of beef was about 3 per cent smaller than for the week before and nearly 8 per cent under a year ago. Output of lamb and mutton, although slightly above the preceding week, was about

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 9, 1954, with comparisons

Week Ended	Beef Number	Beef Prod.	Veal Number	Veal Prod.	Pork (excl. lard) Number	Pork Prod.	Lamb and Mutton Number	Lamb and Mutton Prod.	Total Meat Prod.
Oct. 9, 1954.....	377	193.8	167	22.0	1,202	159.5	310	13.6	389
Oct. 2, 1954.....	390	198.7	108	22.2	1,183	157.0	306	13.5	392
Oct. 10, 1953.....	415	208.5	176	23.6	1,131	144.4	370	15.6	392

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle Live	Cattle Dressed	Calves Live	Calves Dressed	Hogs Live	Hogs Dressed	Sheep and Lambs Live	Sheep and Lambs Dressed	LARD Per 100 lbs.	PROD. Total mil. lbs.
Oct. 9, 1954.....	935	514	235	132	226	133	94	44	12.8	34.9
Oct. 2, 1954.....	930	512	235	132	226	133	93	44	12.8	34.3
Oct. 10, 1953.....	952	502	245	134	223	128	93	42	13.4	33.8

and the corresponding period of last year. Total meat production under federal inspection for the week ended October 9 dropped to 389,000,000 lbs. from 392,000,000 lbs. in both the previous week and a year ago.

Pork output registered a 2 per cent increase over the previous week and stood 6 per cent larger than for

15 per cent smaller than a year earlier.

Production of beef totaled 193,800,000 lbs. according to the USDA estimate compared with 199,700,000 lbs. the week before and 208,500,000 lbs. last year. The number of cattle slaughtered was about 9 per cent smaller than a year ago, while output of the meat was not quite 8 per cent

smaller, indicating heavier dressed weights.

Veal production fell off a trifle to 22,000,000 lbs. from 22,200,000 lbs. the week before and was considerably smaller than the 23,600,000 lbs. produced in the same period, last year.

Production of pork rose to 159,500,000 lbs., the largest volume since last January and compared with 157,000,000 lbs. the previous week and 144,400,000 lbs. a year ago. Hogs still tend to dress out heavier than last year, despite the smaller ratios. Output of lard rose to 34,900,000 lbs. compared with 34,300,000 lbs. the week before and 33,800,000 lbs. last year.

Output of lamb and mutton was up a trifle to 13,600,000 lbs. from 13,500,000 lbs. the week before, but smaller than the 15,600,000 lbs. a year earlier. Corn Belt receipts of feeder lambs since the first half of the year have fallen off considerably from last year.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during July, as reported by the U. S. Department of Agriculture:

Commodity	July '54 Pounds	July '53 Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	206,470	1,583,832
Pickled or cured	1,585,164	994,360
Pork—		
Fresh or frozen	214,750	542,761
Hams & shoulders, cured or cooked	640,616	759,825
Bacon	1,826,429	137,977
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	2,340,612	4,939,203
Sausage, bologna & frankfurters, (except canned)	173,382	104,867
Other meats, except canned	3,937,110	2,568,886
Canned meats—		
Beef and veal	395,939	494,542
Sausage, bologna & frankfurters	1,314,684	522,548
Hams and shoulders	87,085	91,800
Other pork, canned	312,691	222,401
Other meats & meat products, canned ¹	763,626	184,565
Lamb and mutton (except canned)	180,933	96,075
Lard, (includes rendered pork fat)	29,808,318	33,193,294
Tallow, edible	2,593,034	905,120
Tallow, inedible	100,055,328	*91,466,562
Inedible animal oils, n.e.c. (includes lard oil)	197,393	1,101,111
Inedible animal greases & fats (includes grease stearin)	12,568,583	14,304,176

IMPORTS—

Beef, fresh or frozen....	1,131,895	5,430,606
Veal, fresh or frozen....	2,127
Beef and veal, pickled or cured	1,690,024	698,392
Canned beef (includes corned beef)	7,803,313	14,117,610
Pork, fresh or chilled or frozen	5,666,801	6,217,202
Hams, shoulders, bacon & other pork ²	416,810	705,643
Canned cooked hams & shoulders	6,722,422
Other pork, prepared or preserved ³	852,211	10,355,930
Lamb, mutton and goat meat
Tallow, edible	73,885	324,855
Tallow, inedible	180,200

¹Includes many items which consist of varying amounts of meat.

²Not cooked, boned or canned or made into sausage.

³Includes fresh pork sausage.

⁴Excludes goat meat.

⁵Revised.

Compiled from official records, Bureau of the Census.

HOG CUT-OUT VALUES RETREAT FURTHER THIS WEEK

(Chicago costs and credits, first two days of the week)

Although most of the more popular cuts of pork gained in price this week, cutting margins on hogs continued to plunge downward as live costs more than offset the higher meat prices. Values on the three classes were down to some of the lows of the summer months, light hogs losing the most.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. Price	per	per	per	fin.	Pct. Price	per	per	per	fin.	Pct. Price	per	per	per	fin.
live	lb.	lb.	live	live	live	lb.	lb.	live	live	live	lb.	lb.	live	live
wt.	lb.	lb.	wt.	wt.	wt.	lb.	lb.	wt.	wt.	wt.	lb.	lb.	wt.	wt.
Skinned hams	12.0	43.1	\$ 5.43	\$ 7.89	12.6	41.8	\$ 5.27	\$ 7.44	13.0	41.6	\$ 5.41	\$ 7.61	13.0	41.6
Picnics	5.6	25.8	1.44	2.00	5.5	25.3	1.39	1.97	5.4	24.1	1.30	1.86	5.4	24.1
Boston butts	4.2	32.6	1.37	1.99	4.1	31.6	1.30	1.83	4.1	31.6	1.30	1.80	4.1	31.6
Loins (blade in)	10.1	40.2	4.08	5.87	9.8	40.2	3.94	5.58	9.7	39.4	3.82	5.40	9.7	39.4
Lean cuts			\$12.32	\$17.84			\$11.90	\$16.82			\$11.83	\$16.67		
Bellies, S. P.	11.0	32.6	3.59	5.15	9.5	30.8	2.93	4.16	4.0	29.5	1.18	1.69	4.0	29.5
Bellies, D. S.	2.1	24.9	.52	.75	8.5	24.9	2.12	2.94	8.5	24.9
Fat backs	3.2	12.4	.40	.57	4.5	13.7	.62	.87	4.5	13.7
Jowls	1.7	8.4	.14	.21	1.7	8.4	.14	.21	1.9	8.4	.16	.23	1.9	8.4
Raw leaf	2.2	14.2	.31	.45	2.2	14.2	.31	.44	2.2	14.2	.31	.44	2.2	14.2
P.S. lard, rend. wt.	14.8	18.8	2.04	2.98	13.3	18.8	1.84	2.59	11.2	18.8	1.55	2.19	11.2	18.8
Fat cuts & lard			\$ 6.08	\$ 8.79			\$ 6.24	\$ 8.72			\$ 5.94	\$ 8.36		
Spareribs	1.6	37.6	.60	.86	1.6	28.0	.46	.66	1.6	24.1	.39	.53	1.6	24.1
Regular trimmings	3.2	14.6	.47	.69	2.9	14.6	.42	.60	2.8	14.6	.41	.59	2.8	14.6
Feet, tails, etc.	2.018	.27	2.018	.26	2.018	.26	2.0
Offal & misc.70	1.0070	.9970	.99
TOTAL YIELD														
& VALUE	69.0		\$20.35	\$29.45	70.5		\$19.90	\$28.05	71.0		\$19.45	\$27.39		
Cost of hogs			\$19.79				\$19.78				\$19.78			
Condemnation loss12				.12				.12			
Handling and overhead			1.85				1.64				1.49			
TOTAL COST PER CWT.			\$21.76				\$21.54				\$21.39			
TOTAL VALUE			29.35				28.05				27.39			
Cutting margin			\$1.41				\$1.64				\$1.94			
Margin last week80				1.20				1.26			

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No. 700 10-lb. Carton, per lb.	26¢
No. 701 50-lb. Drum, per lb.	25¢
No. 702 100-lb. Drum, per lb.	23¢
No. 703 300-lb. Bbl., per lb.	21¢

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River Grove, Ill.

Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	Oct. 12, 1954
Prime, 600/700	42 @ 42½
Choice, 500/700	41 @ 41½
Choice, 700/800	41 @ 41½
Good, 700/800	38
Commercial cows	23 @ 23½
Can. & cut. cows	19½
Bulls	23

STEER BEEF CUTS

Prime:	
Hindquarter	54.0@57.0
Forequarter	53.0@54.0
Round	45.0@48.0
Trimmed full loin	90.0@92.0
Regular chuck	35.0@36.0
Fore Shank	13.0@18.0
Brisket	29.0@30.0
Rib	58.0@62.0
Short plate	13.0@14.0
Flanks (rough)	13.0@14.0

Choice:	
Hindquarter	50.0@51.0
Forequarter	32.0@33.0
Round	45.0@46.0
Trimmed full loin	78.0@80.0
Regular chuck	35.0@36.0
Fore Shank	13.0@18.0
Brisket	29.0@30.0
Rib	54.0@57.0
Short plate	13.0@14.0
Flanks (rough)	13.0@14.0
Good:	
Round	44.0@45.0
Regular chuck	34.0@35.0
Brisket	29.0@30.0
Rib	45.0@48.0
Loins	66.0@68.0

COW & BULL TENDERLOINS

3/4 range cows (frozen)	51@53
3/4 range cows (frozen)	59@60
4/5 range cows (frozen)	70
5/up range cows (frozen)	86@90
Bulls, 5/up (frozen)	86@90

BEEF HAM SETS

Knuckles	37
Insides	37
Outsides	35

BEEF PRODUCTS

Tongues, No. 1	31 @ 33
Hearts, regular	13½
Livers, selected	23
Livers, regular	16
Lips, scalded	9½ @ 10
Lips, unsalted	8½
Tripe, scalded	5½
Tripe, cooked	6 @ 6½
Lungs	7
Melts	7
Udders	5½

FANCY MEATS

Beef tongues, corned	35 @ 38
Veal breads, under 12 oz. 45	50
12 oz. up	76 @ 80
Calf tongue, 1/down	24 @ 28
Ox tails, under ¾ lb.	8 @ 12
Over ¾ lbs.	9 @ 16

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	50½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51½
Hams, skinned, 16/18 lbs., wrapped	50½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	44
Bacon, fancy, cut, seedless, 12/14 lbs., wrapped	42½
Bacon, No. 1 sliced, 1-lb. open-faced layers	52½

VEAL—SKIN OFF

(Carcass prices)	
(L.C.I. prices)	
Prime, 80/110	43.00@41.00
Prime, 110/150	37.00@38.00
Choice, 50/80	34.00@36.00
Choice, 80/110	36.00@38.00
Choice, 110/150	34.00@36.00
Good, 50/80	30.00@33.00
Good, 80/110	33.00@35.00
Good, 110/150	30.00@34.00
Commercial, all wts.	25.00@29.00

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	10@18
Good, 70/down	15@17

CARCASS LAMB

(L.C.I. prices)	
Prime, 30/40	43@44
Prime, 40/50	43@44
Choice, 30/40	42@43
Choice, 40/50	42@43
Good, all wts.	39@41

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	17
Pork trim., guar. 50% lean, bbls.	18 @ 19
Pork trim., 80% lean, bbls.	33
Pork trim., 95% lean, bbls.	46
Pork head meat, bbls.	25
Pork cheek meat, trim., bbls.	27
C.C. cow meat, bbls.	27 @ 27½
Bull meat, bon's, bbls.	32 @ 32½
Beef trim., 75/90, bbls.	24
Beef trim., 85/90, bbls.	24 @ 24½
Bon's chucks, bbls.	26½ @ 27
Beef cheek meat, trmd., bbls.	17
Pork head meat, bbls.	18
Shank meat, bbls.	28 @ 28½
Veal trim, bon's, bbls.	23½ @ 24

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	47 @ 44
Hams, skinned, 14/16	43
Pork loins, regular 8/12 43	44
Pork loins, boneless, 100's	67
Shoulders, 4/6 lbs., loose	30 @ 31
Picnics, 4/6 lbs., loose	28
Picnics, 6/8 lbs., loose	26 @ 26½
Pork livers	11½ @ 12
Boston butts, 4/5 lbs.	35 @ 36
Tenderloins, fresh, 10's	82 @ 84
Neck bones, bbls.	11 @ 11½
Brains, 10's	10 @ 11
Ears, 30's	9 @ 11
Snouts, lean in, 100's	8 @ 9
Feet, s.c., 30's	7 @ 8

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1% to 1½ mm.	55 @ 65
Domestic rounds, over 1½ mm., 140 per 100	70 @ 1.00
Export rounds, wide, over 1½ mm.	1.35 @ 1.65
Export rounds, medium, 1% @ 1½ mm.	85 @ 1.15
Export rounds, narrow, ¾ mm. under	1.00 @ 1.25
No. 1 weas., 24 in. up	12 @ 16
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands	7 @ 10
Middles, sew., 1½/2 in.	1.00 @ 1.35
Middles, select, wide, 2 @ 2½ in.	1.25 @ 1.65
Middles, extra select, 2½ @ 2½ in.	1.95 @ 2.25
Beef bungs, exp. No. 1.	23 @ 33
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	16 @ 24
Pork Casings:	
Extra narrow, 20 mm. & 21 mm.	4.00 @ 4.25
Narrow, mediums,	
29 @ 32 mm.	3.65 @ 4.15
32 @ 35 mm.	2.75 @ 3.00
Spec. med., 35 @ 38 mm.	1.90 @ 2.10
Export bungs, 34 in. cut	42 @ 47
Med. prime bungs,	
25 in. cut	23 @ 32
Small prime bungs	12 @ 19
Middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.70 @ 5.00
24/26 mm.	4.70 @ 5.05
22/24 mm.	4.45 @ 4.75
20/22 mm.	3.25 @ 3.50
18/20 mm.	2.15 @ 2.30
16/18 mm.	1.35 @ 1.50

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	88 @ 91
Thuringer	41 @ 48
Farmer	71 @ 75
Holsteiner	74 @ 77
B. C. Salami	80 @ 82
Genoa style salami, ch.	95 @ 98

THE NATIONAL PROVISIONER

DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog cas...	38
Pork sausage, sheep cas...	47 1/2 @ 55
Frankfurters, sheep cas...	48 1/2 @ 51
Frankfurters, skinless...	37 1/2 @ 41
Bologna (ring)	38 @ 43
Bologna, artificial cas...	32 @ 40
Smoked liver, hog bungs...	39 1/2 @ 42 1/2
New Eng. lunch, spec...	60 @ 84
Sausage	61 @ 82
Polish sausage, smoked...	61 @ 82
Pickle & Pimiento loaf...	33 @ 43
Olive loaf	34 1/2 @ 42 1/2
Pepper loaf	40 @ 57 1/2
Smoke snacks	50 1/2
Smoke links	55 1/2

SEEDS AND HERBS

(l.c.l. prices)		Ground
Caraway seed	29	30
Comino seed	26	30
Mustard seed,		
fancy	23	..
Yellow American...	17	..
Oregano	37	44
Coriander, Morocco...	17	21
Natural No. 1	17	21
Marjoram, French...	40	47
Sage, Dalmatian...		
No. 1	54	62

CURING MATERIALS

		Cwt.
Nitrite of soda, in 400-lb.		
bbls., del. or f.o.b. Chgo.	\$10.06	
Saltpeter, n. ton, f.o.b. N.Y.		
Dbl. refined gran.	11.25	
Small crystals	14.00	
Medium crystals	15.40	
Pure rfd., gran. nitrate of		
soda	5.25	
Pure rfd., powdered nitrate		
of soda	6.25	
Salt, in min. car. of 45,000		
lbs. only, paper sacked.		
f.o.b. Chgo.: Gran. (ton) ..	27.00	
Rock, per ton in 100-lb.		
bags, f.o.b. whse., Chgo.	26.00	
Sugar—		
Raw, 98 basis, f.o.b. N.Y.	5.90	
Refined standard cane gran.		
basis	8.20 @ 8.65	
Packers, curing sugar, 100-lb.		
bags, f.o.b. Reserve, La.,		
less 2%	8.10	
Dextrose, per cwt.		
Cerelone, Reg. No. 53	7.85	
Ex-Whse., Chicago	7.45	

SPICES

(Basis Chgo., orig. bbls., bags, bales)		Whole	Ground
Allspice, prime	1.18	1.27	
Resifted	1.22	1.31	
Chili Powder		47	
Chili Pepper		47	
Cloves, Zanzibar	80	92	
Ginger, Jam., unbl.	45	51	
Mace, fancy, Banda	1.80		
West Indies	1.52		
East Indies	1.69		
Mustard flour, fancy	37		
No. 1	33		
West India Nutmeg	50		
Paprika, Spanish	51		
Pepper, Cayenne	54		
Red, No. 1	53		
Pepper:			
White	87	95	
Black	79	87	

PACIFIC COAST WHOLESALE MEAT PRICES

		Los Angeles	San Francisco	No. Portland
		Oct. 12	Oct. 12	Oct. 12
FRESH BEEF (Carcass)				
STEER:				
Choice:				
500-600 lbs.	\$39.50 @ 41.00	\$41.00 @ 43.00	\$42.50 @ 44.00	
600-700 lbs.	39.00 @ 40.00	41.00 @ 43.00	42.00 @ 43.00	
Good:				
500-600 lbs.	35.00 @ 38.00	38.00 @ 39.00	37.00 @ 42.00	
600-700 lbs.	34.00 @ 37.00	37.00 @ 38.00	36.00 @ 41.00	
Commercial:				
350-500 lbs.	30.00 @ 34.00	38.00 @ 37.00	32.00 @ 38.00	
COW:				
Commercial, all wts.	22.00 @ 25.00	24.00 @ 28.00	24.00 @ 30.00	
Utility, all wts.	20.00 @ 23.00	21.00 @ 24.00	22.00 @ 27.00	
FRESH CALF:				
Choice:	(Skin-Off)	(Skin-Off)	(Skin-Off)	
200 lbs. down	35.00 @ 38.00	36.00 @ 38.00	34.00 @ 37.00	
Good:				
200 lbs. down	33.00 @ 35.00	36.00 @ 38.00	32.00 @ 35.00	
LAMB (Carcass):				
Prime:				
40-50 lbs.	38.00 @ 39.00	39.00 @ 41.00	37.00 @ 39.00	
50-60 lbs.	37.00 @ 38.00	37.00 @ 39.00	36.00 @ 39.00	
Choice:				
40-50 lbs.	38.00 @ 39.00	39.00 @ 41.00	37.00 @ 39.00	
50-60 lbs.	37.00 @ 38.00	37.00 @ 39.00	36.00 @ 39.00	
Good, all wts.	35.00 @ 35.00	34.00 @ 38.00	33.00 @ 37.00	
MUTTON (EWE):				
Choice, 70 lbs. down....	18.00 @ 20.00	None quoted	14.00 @ 17.00	
Good, 70 lbs. down....	18.00 @ 20.00	None quoted	14.00 @ 17.00	
FRESH PORK (Carcass): (Packer Style)				
80-120 lbs.	None quoted	35.00 @ 40.00	None quoted	
120-160 lbs.	\$1.00 @ 33.50	35.00 @ 38.00	32.00 @ 33.00	
FRESH PORK CUTS No. 1:				
LOINS:				
8-10 lbs.	46.00 @ 49.00	54.00 @ 58.00	47.00 @ 49.00	
10-12 lbs.	46.00 @ 49.00	48.00 @ 54.00	47.00 @ 49.00	
12-16 lbs.	46.00 @ 49.00	44.00 @ 50.00	46.00 @ 48.00	
PICNICS:				
(Smoked)		(Smoked)	(Smoked)	
4-8 lbs.	35.00 @ 40.00	38.00 @ 40.00	36.00 @ 39.00	
HAMS, Skinned:				
12-16 lbs.	50.00 @ 53.00	54.00 @ 58.00	52.00 @ 54.00	
16-18 lbs.	50.00 @ 53.00	56.00 @ 60.00	52.00 @ 54.00	
BACON, "Dry Cure" No. 1:				
6-8 lbs.	46.00 @ 56.00	54.00 @ 58.00	55.00 @ 58.00	
8-10 lbs.	46.00 @ 54.00	52.00 @ 54.00	49.00 @ 55.00	
10-12 lbs.	45.00 @ 53.00	48.00 @ 52.00	48.00 @ 53.00	
LARD, Refined:				
1-lb. cartons	19.50 @ 21.00	23.00 @ 24.00	21.00 @ 22.50	
50-lb. cartons & cans.	18.00 @ 20.00	22.00 @ 23.00	None quoted	
Terces	17.50 @ 19.00	20.00 @ 22.00	19.00 @ 21.50	

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RICHEST PICKLE
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● Pickles that meet packer specifications . . . produced by men formerly associated with Goldsmith Pickle Co.

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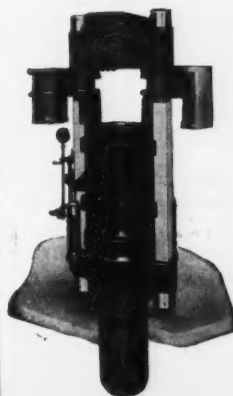
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P.O. Box 21, Rochester 17, New York

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

Oct. 12, 1954	
Per Cwt.	
Western	
Prime, 700/800	\$45.00@46.00
Prime, 800/900	44.00@45.00
Choice, 600/800	43.00@45.00
Choice, 800/900	42.00@43.00
Good, 500/700	40.00@42.00
Steer, commercial	34.00@35.00
Cow, commercial	27.00@30.00
Cow, utility	24.00@27.00

BEEF CUTS

City	
Prime:	
Hindqtrs., 600/800	56.00@ 60.00
Hindqtrs., 800/900	55.50@ 56.00
Rounds, flank off	50.00@ 51.00
Rounds, diamond bone, flank off	51.00@ 52.00
Short loins, untrim.	82.00@ 90.00
Flanks	105.00@ 115.00
Ribs (7 bone cut)	58.00@ 65.00
Arm chucks	38.00@ 40.00
Briskets	30.00@ 32.00
Plates	16.00@ 18.00
Foreqtrs. (Kosher)	42.00@ 45.00
Arm chucks (Kosher)	43.00@ 46.00
Briskets (Kosher)	33.00@ 35.00

Choice:	
Hindqtrs., 600/800	54.00@ 57.00
Hindqtrs., 800/900	53.50@ 54.00
Rounds, flank off	49.50@ 51.00
Rounds, diamond bone, flank off	50.00@ 51.00
Short loins, untrim.	74.00@ 80.00
Short loins, trim.	95.00@ 105.00
Flanks	15.00@ 17.00
Ribs (7 bone cut)	54.00@ 60.00
Arm chucks	37.00@ 39.00
Briskets	30.00@ 32.00
Plates	16.00@ 18.00
Foreqtrs. (Kosher)	41.00@ 44.00
Arm chucks (Kosher)	41.00@ 44.00
Briskets (Kosher)	32.00@ 35.00

FANCY MEATS

(L.c.l. prices)	
Cwt.	
Veal breads, under 6 oz.	\$55.00
6 to 12 oz.	46.00@48.00
12 oz. up	75.00@77.00
Beef livers, selected	28.00
Beef kidneys	12.00
Outfalls, over 1/2 lbs.	11.00@12.00

LAMBS

(L.c.l. prices)	
City	
Prime, 30/40	\$48.00@49.00
Prime, 40/45	49.00@50.00
Prime, 45/55	47.00@49.00
Choice, 30/40	47.00@48.00
Choice, 40/45	48.00@49.00
Choice, 45/55	44.00@46.00
Good, 30/40	43.00@45.00
Good, 40/45	43.00@46.00
Good, 45/55	42.00@45.00
Western	
Prime, 40/45	43.00@44.00
Prime, 45/50	43.00@44.00
Prime, 50/55	43.00@44.00
Choice, 55/down	41.00@43.00
Good, all wts.	37.00@40.00

FRESH PORK CUTS

(L.c.l. prices)	
Western	
Pork loins, 8/12	\$45.00@47.00
Pork loins, 12/16	44.00@46.00
Hams, sknd., 10/14	\$47.00@49.00
Boston butts, 4/8	36.00@39.00
Spareribs, 3/down	46.00@48.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00
City	
Hams, sknd., 10/14	\$47.00@52.00
Pork loins, 8/12	48.00@50.00
Pork loins, 12/16	48.00@50.00
Picnics, 4/8	33.00@35.00
Boston butts, 4/8	40.00@43.00
Spareribs, 3/down	45.00@47.00

VEAL—SKIN OFF

(L.c.l. prices)	
Western	
Prime, 50/80	None quoted
Prime, 80/110	\$41.00@43.00
Prime, 110/150	39.00@42.00
Choice, 80/110	38.00@40.00
Choice, 110/150	39.00@42.00
Good, 50/80	30.00@32.00
Good, 80/110	34.00@36.00
Good, 110/150	33.00@35.00
Commercial, all wts.	25.00@30.00

DRESSED HOGS

(L.c.l. prices)	
(Head on, leaf fat in)	
60 to 80 lbs.	\$31.00@34.00
80 to 100 lbs.	31.00@34.00
100 to 120 lbs.	31.00@34.00
120 to 140 lbs.	31.00@34.00

BUTCHERS' FAT

Cwt.	
Shop fat	\$1.25
Breast fat	2.00
Inedible suet	2.25
Edible suet	2.25

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Oct. 13, were reported as follows:

CATTLE:	
Steers, ch. & pr.	\$25.50@26.50
Steers, choice	23.50@25.00
Steers, good	19.50@22.00
Steers, commercial	18.00 only
Heifers, ch. & pr.	22.50@24.00
Heifers, com'l & gd.	16.00@19.50
Cows, com'l.	None rec.
Cows, util. & com'l.	10.00@13.00
Cows, can. & cut.	8.00@ 9.50
Bulls, util. & com'l.	10.00@12.50
HOGS:	
Choice, 190/210	18.50@18.75
Choice, 210/220	18.50@18.75
Choice, 220/250	18.50@18.75
Good, 250/270	None rec.
Sows, 400/down	17.00@18.00
LAMBS:	
Good & choice	19.00@19.75

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Oct. 2, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handweights	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$20.85	\$19.58	\$22.38	\$22.55	\$24.65	\$24.10	\$19.50	\$21.04
Montreal	18.39	16.00	21.50	23.45	24.50	24.60	17.00	20.40
Winnipeg	18.39	16.00	20.39	22.00	21.67	21.35	18.55	18.66
Calgary	19.51	17.91	15.52	17.47	22.79	22.20	17.70	17.58
Edmonton	17.65	17.65	18.50	22.50	22.50	22.50	17.75	17.75
Lethbridge	19.46	17.95	16.75	16.75	20.50	20.50	17.00	15.05
Pr. Albert	18.75	16.75	17.00	15.00	20.75	20.60	16.00	16.00
Moose Jaw	17.50	16.80	15.00	15.00	20.75	20.60	17.00	16.90
Saskatoon	18.00	17.00	19.80	17.60	20.50	20.50	17.00	16.45
Regina	17.55	15.85	16.90	17.60	20.50	20.60	17.00	16.45
Vancouver	19.00	19.00	17.00	19.25	34.25	34.25	19.75	19.75

*Dominion Government premiums not included.

BY-PRODUCTS...FATS AND OILS

TALLOWs and GREASES

Wednesday, October 13, 1954

A moderate follow-up trade developed late last week and at steady levels. Bleachable fancy tallow sold at 6¼c, prime tallow at 6½c, special tallow at 6¼c, B-white grease at 6¼c and yellow grease at 5¼c, all c.a.f. Chicago. Edible tallow was offered at 11½c, Chicago basis. November shipment, however, was bid at the same figure for prompt shipment. Indicated 7½@7½c, c.a.f. New York on bleachable fancy tallow, quality considered.

Not all hog choice white grease was bid at 7¼c, c.a.f. Chicago, but without action. All hog choice white grease was offered at 9¼c, c.a.f. east, 30-day shipment, and sellers asked 10c, same destination for prompt shipment. On Friday, two tanks of not all hog choice white grease sold at 7¼c, delivered Chicago. Several tanks of edible tallow were reported at 11½c, Chicago basis.

The start of the new week showed no material change, with consumers bidding the list on certain classifications, but offerings were light. Regular

production bleachable fancy tallow was bid at 7½c, c.a.f. east. A few tanks of all hog choice white grease sold at 9¼c c.a.f. New York, 30-day shipment.

The strong undertone was maintained at midweek and some material was sold at fractionally higher prices. Bleachable fancy tallow sold at 7c, c.a.f. Chicago. The same item was bid at 7½c, c.a.f. east, but held ¼c higher. B-white grease sold at 6½c and yellow grease at 5¼c and 6c, depending on product, c.a.f. Chicago. Several tanks of all hog choice white grease sold at 9¼c, c.a.f. New York, 30-day shipment and a few tanks of the same item sold at 10c, same destination for prompt shipment. Several tanks of prime tallow sold at 7½@7¼c, c.a.f. New Orleans.

TALLOWs: Wednesday's quotations: edible tallow, 11½c; original fancy tallow, 7¼c; bleachable fancy tallow, 7c; prime tallow, 6¼c; special tallow, 6½c; No. 1 tallow, 6@6¼c; and No. 2 tallow, 5¼@5½c.

GREASEs: Wednesday's quotations: choice white grease (not all hog), 7¼@8c; B-white grease, 6½c; yellow

grease, 5¼@6c; house grease, 5¼@5½c; and brown grease, 4¼@5c. The all hog choice white grease quoted at 10c, c.a.f. east.

EASTERN BY-PRODUCTS

New York, Oct. 13, 1954

Dried blood was quoted Wednesday at \$8.25 per unit of ammonia. Low test wet rendered tankage was listed at \$6.85 per unit of ammonia and dry rendered tankage was priced at \$1.40 per protein unit.

SHORTENING, EDIBLE OIL

Total shortening and edible oil shipments rose to 320,573,000 lbs. in Aug. from 288,848,000 lbs. the month before, the Institute of Shortening and Edible Oils has reported. Of the Aug. total, 143,467,000 lbs., or 44.7 per cent, was shortening and 167,404,000 lbs., or 52.2 per cent was edible oil.

Shipments of shortening and edible oil to agencies of the federal government and government controlled corporations amounted to 5,329,000 lbs. and shipments for export, 4,373,000 lbs. or 3.1 per cent of the total.

BY-PRODUCTS MARKET

BLOOD

Wednesday, Oct. 13, 1954

Unit
Unground, per unit of ammonia
(bulk)*8.00

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose
Low test*8.00
High test*7.50@7.75
Liquid stick tank cars 4.00@5.00

PACKINGHOUSE FEEDS

Carlots,
per ton
50% meat, bone scraps, bagged \$ 97.50@100.00
50% meat, bone scraps, bulk ... 85.00@ 97.50
55% meat scraps, bulk 105.00
60% digester tankage, bulk ... 105.00@107.50
60% digester tankage, bagged.. 107.50@112.50
80% blood meal, bagged 155.00
70% steamed bone meal, bagged
(spec. prep.) 80.00
60% steamed bone meal, bagged 85.00

FERTILIZER MATERIALS

High grade tankage, ground,
per unit ammonia 6.00@6.25
Hoof meal, per unit ammonia 6.00

DRY RENDERED TANKAGE

Per unit
Protein
Low test*1.60
High test*1.55

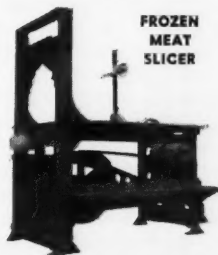
GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed)\$1.35@1.50
Hide trimmings (green salted) 6.00@ 7.00
Cattle jaws, scraps and knuckles,
per ton 55.00@57.50
Pig skin scraps and trimmings,
per lb. 7@ 7¼

ANIMAL HAIR

Winter coil dried, per ton*120.00@125.00
Summer coil dried, per ton 55.00@ 60.00
Cattle switches, per piece 3 @ 4½
Winter processed, gray, lb. 16@ 17
Summer processed, gray, lb. 10

n—nominal, a—asked.
*Quoted delivered basis.



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VEGETABLE OILS

Wednesday, October 13, 1954

Weather conditions held back harvesting of new crop soybeans at the beginning of the week, which in turn caused higher trading levels on soybean oil. Other edible oils were steady to higher.

Immediate shipment soybean oil sold at 12½¢, but was reportedly a mill and dealer short covering. Later buying interest was at 12¢. October shipment reported sold at 11¼¢ and 11½¢. November shipment cashed at 11¼¢ and 11½¢, depending on location and time of shipment.

Cottonseed oil sold at various levels, point and location considered. Immediate shipment sold in Tennessee at 13¢, equal to 12½¢ Valley basis. Nearby shipment sold in the Valley at 12¼¢, last half October shipment at 12½¢ and November shipment at 12½¢. In the Southeast, 12½¢ was bid, but 13¢ was paid at Georgia points. There were sales at common points in Texas at 12½¢ for October shipment and November shipment was offered at 12¼¢ without action.

Corn oil sold at 13¢, with more buying interest at that level. Peanut oil was nominal at 21¢. Coconut oil traded at 12¼¢.

Supplies of new crop soybean oil continued limited Tuesday, which resulted in sellers holding firm to offerings. Immediate shipment sold at 12½¢, with other sales at that level for this week's shipment. Next week shipment cashed at 12¼¢ and later at 12½¢. Last week and scattered October shipment sold at 12¢. Early November shipment sold at 12¢.

There was trading of cottonseed oil in the Valley at 12¼¢ for prompt shipment. In the Southeast, no trading could be uncovered and the market was nominal at 12½¢. Offerings in Texas were reportedly scarce, but some sales at common points were at 12½¢ for scattered October.

A fair volume of corn oil traded at 13¼¢, representing a ¼¢ advance. There was no activity in the peanut oil market which was pegged at 21¢, nominal basis, although some bids were heard as high as 22½¢. Coconut oil for prompt shipment sold higher at 13¢.

Sales of soybean oil for nearby shipment were difficult to confirm at midweek, but a bid was heard late Wednesday at 12½¢. Shipment for next week sold at 11½¢, last week October shipment at 11¼¢, straight October at 11½¢, November shipment at 11¼¢ and scattered December shipment at 11¢.

The cottonseed oil market appeared

easier, with trading of nearby shipment at 12½¢ in the Valley, with later offerings of straight month priced at that level. The market in the Southeast eased to 12¼¢ on a nominal basis. In Texas, 12½¢ was paid, Waco basis. Other movement was heard at 12½¢ at Lubbock and at 12¼¢ at common points.

Corn oil was offered at 13¼¢ for November and nearby shipment without action. Peanut oil was sought at 22¢, but supplies were short. Spot shipment coconut oil was offered at 13¢, which indicated weakness.

CORN OIL: Bid and offered at 13¼¢ at midweek.

SOYBEAN OIL: Sold steady to higher, compared with last week. Nearby shipment bid at 12½¢.

PEANUT OIL: Short supplies encourage higher bid levels.

COCONUT OIL: Traded Tuesday at 13¢, with offerings priced at that figure at midweek unsold.

COTTONSEED OIL: Market steady to easy, location considered.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, OCT. 8, 1954

	Open	High	Low	Close	Prev. Close
Oct.	14.85b	14.95b	14.95b
Dec.	14.65b	14.75	14.70b
Jan.	14.60a	14.70a	14.65a
Mar.	14.68b	14.83	14.74b
May	14.75b	14.87	14.76b
July	14.75b	14.87b	14.80b
Sept.	14.70a	14.60a	14.70a

Sales: 9 lots.

MONDAY, OCT. 11, 1954

	Open	High	Low	Close	Prev. Close
Oct.	14.85b	14.80	14.80	15.02b	14.95b
Dec.	14.75b	14.80	14.80	14.88b	14.75
Jan.	14.75a	14.88a	14.70a
Mar.	14.75b	15.00	15.00	15.00	14.83
May	14.90	15.01	14.90	14.98b	14.87
July	14.80b	14.93b	14.87b
Sept.	14.60a	14.90a	14.60a

Sales: 138 lots.

TUESDAY, OCT. 12, 1954

	Open	High	Low	Close	Prev. Close
Oct.	14.90b	14.87b	15.02b
Dec.	14.85b	14.88	14.80	14.70b	14.88b
Jan.	14.80a	14.70a	14.88a
Mar.	14.97b	15.01	14.80	14.83	15.00
May	14.95	14.95	14.82	14.85	14.98b
July	14.90b	15.05	15.05	14.80b	14.93b
Sept.	14.90a	14.75a	14.90a

Sales: 41 lots.

WEDNESDAY, OCT. 13, 1954

	Open	High	Low	Close	Prev. Close
Oct.	14.65b	14.85	15.85	14.95b	14.87b
Dec.	14.60b	14.82b	14.76b
Jan.	14.60a	14.75a	14.70a
Mar.	14.72b	14.88	14.77	14.88	14.83
May	14.65b	14.91	14.82	14.91	14.85
July	14.65b	14.85b	14.80b
Sept.	14.60a	14.80a	14.75a

Sales: 15 lots.

VEGETABLE OILS

Wednesday, Oct. 13, 1954

Crude cottonseed oil, carlots, f.o.b.		
Valley	12½¢	pd
Southeast	12½¢	n
Texas	12½¢	pd
Corn oil in tanks, f.o.b. mills	13¼¢	n
Peanut oil, f.o.b. Southern mills	22b	
Soybean oil, f.o.b. Pacific Coast	12½¢	n
Coconut oil, f.o.b. Pacific Coast	13a	
Cottonseed foots,		
Midwest and West Coast	1½b	
East	1½b	

OLEOMARGARINE

Wednesday, Oct. 13, 1954

White domestic vegetable	25
Yellow quarters	27
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	14a
Extra oleo oil (drums)	17½¢@18a

Pd—paid. n—nominal. b—bid.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS

WEDNESDAY, OCT. 13, 1954

REGULAR HAMS

Fresh or F.F.A.		Frozen
8-10	42½n	42½n
10-12	42½n	42½n
12-14	40n	40n
14-16	40n	40n
16-18	39½n	39½n
18-20	39½n	39½n
20-22	39½n	39½n

SKINNED HAMS

Fresh or F.F.A.		Frozen
10-12	45	45n
12-14	42½	42½
14-16	42½	42½
16-18	42½	42½
18-20	42	42n
20-22	42	42n
22-24	42	42
24-26	40n	40n
26-30	39½	39½
25/up, 2's in 34		34

PICNICS

Fresh or F.F.A.		Frozen
4-6	27	27n
6-8	26	26
8-10	25½	25½n
10-12	25	24½n
12-14	25n	24½n
8/up, 2's in 25		24½

OTHER CELLAR CUTS

Fresh or Frozen		Cured
Sq. jowls, 13½n		13n
Jowl butts, 9½n		11
S. P. jowls,		10n

BELLIES (Square Cut)

Fresh or F.F.A.		Frozen
6-8	34½n	34½n
8-10	32	32
10-12	30	30
12-14	29	29
14-16	28	28
16-18	28n	28n
18-20	28	28

GR. AMN. BELLIES

18-20	24n	24n
20-25	24	24½n
25-30	22	23½
30-35	20½	20½n
35-40	20	20½n
40-50	18½	19½n

FAT BACKS

Fresh or Frozen		Cured
6-8	14n	14n
8-10	14n	14½n
10-12	14n	14½n
12-14	16½n	16½
14-16	16½n	16½
16-18	17n	17½
18-20	17n	17½
20-25	17n	17½

BARRELED PORK

Clear Fat Back		Pork
60-70	39n	
70-80	37n	
80-100	36n	
100-125		

LARD FUTURES PRICES

FRIDAY, OCT. 8, 1954

Open	High	Low	Close
Oct. 14.95	14.95½	14.90	14.90
Nov. 13.40	13.52½	13.35	13.50n
Dec. 13.15	13.25	13.15	13.20
Jan. 12.95	13.05	12.95	13.00
Mar. 12.85	12.95	12.85	12.90
May 13.00	13.00	12.97½	12.97½

Sales: 6,900,000 lbs.

Open interest at close Thurs., Oct. 7th: Oct. 621, Nov. 625, Dec. 375, Jan. 134, Mar. 119, and May 26 lots.

MONDAY, OCT. 11, 1954

Open	High	Low	Close
Oct. 15.00	15.25	15.00	15.17½
Nov. 13.55	13.80	13.55	13.70n
Dec. 13.25	13.35	13.25	13.35n
Jan. 13.00	13.17½	13.00	13.17½
Mar. 13.00	13.12½	13.00	13.02½b
May			13.10n

Sales: 6,720,000 lbs.

Open interest at close Fri., Oct. 8th: Oct. 614, Nov. 619, Dec. 368, Jan. 135, Mar. 118, and May 26 lots.

TUESDAY, OCT. 12, 1954

Open	High	Low	Close
Oct. 15.00	15.20	14.95	15.17½
Nov. 13.52½	13.67½	13.50	13.65
Dec. 13.30	13.30	13.15	13.30b
Jan. 13.10	13.12½	13.02½	13.10b
Mar. 12.95	12.97½	12.85	12.97½b
May			13.00b

Sales: 8,080,000 lbs.

Open interest at close Mon., Oct. 11th: Oct. 568, Nov. 619, Dec. 367, Jan. 136, Mar. 119, and May 26 lots.

WEDNESDAY, OCT. 13, 1954

Open	High	Low	Close
Oct. 15.25	15.57½	15.25	15.50
Nov. 13.62½	13.90	13.62½	13.90b
Dec. 13.40	13.45	13.35	13.42½n
Jan. 13.20	13.22	13.20	13.22½n
Mar. 13.02½	13.10	13.00	13.10
May 13.05	13.05	13.03	13.05b

Sales: 9,880,000 lbs.

Open interest at close Tues., Oct. 12th: Oct. 548, Nov. 634, Dec. 375, Jan. 139, Nov. 120, and May 26 lots.

THURSDAY, OCT. 14, 1954

Open	High	Low	Close
Oct. 15.65	16.02½	15.65	15.82½
Nov. 14.00	14.25	14.00	14.20b
Dec. 13.52½	13.60	13.50	13.52½
Jan. 13.37½	13.42½	13.30	13.35b
Mar. 13.15	13.27½	13.15	13.22½n
May 13.07½	13.15	13.07½	13.15n

Sales: 9,500,000 lbs.

Open interest at close Wed., Oct. 13th: Oct. 528, Nov. 642, Dec. 399, Jan. 140, Mar. 121, and May 26 lots.

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended Oct. 9, 1954 was 11.9, according to a report by the U. S. Department of Agriculture. The ratio compared with the 12.8 ratio reported for the preceding week and 15.0 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling \$1.588 per bu. in the week ended Oct. 9, 1954, \$1.533 per bu. in the previous week and \$1.474 per bu. for the same period a year earlier.

PACKER'S WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$18.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	18.50
Kettle rend., tierces, f.o.b. Chicago	19.00
Leaf, kettle rend., tierces, f.o.b. Chicago	19.50
Lard flakes, f.o.b. Chicago	21.00
Neutral tierces, f.o.b. Chicago	21.00
Standard shortening* N. & S.	21.50
Hydrogenated shortening, N. & S.	22.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Oct. 8.	15.75n	13.75n	14.75n
Oct. 9.	15.75n	13.75n	14.75n
Oct. 11.	15.75n	13.75n	14.75n
Oct. 12.	15.75n	13.75n	14.75n
Oct. 13.	16.00n	14.00b	15.00n
Oct. 14.	16.25n	14.62½n	15.62½n

b—bid, n—normal.

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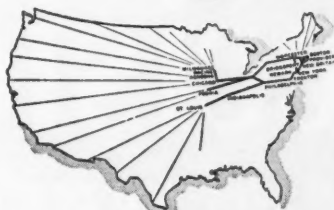
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OCTOBER 16, 1954

HIDES AND SKINS

Hide trading slow at steady prices to lower on most selections—Inquiry for small packer production and country hides limited—River kip sold at lower level—Sheepskin market about unchanged

CHICAGO

PACKER HIDES: Bids were slow to come out on packer hides Monday and the tone of the market appeared weaker, due in part to the sell-off in the New York futures market. The New York futures market has been a guiding factor in the price structure in the spot hide market for some time.

Branded cows were traded during the day and about 8,100 sold at 9½c for northers, 9c for Denvers and 10c for southwesterns. Other selections apparently were not wanted and no sales were heard.

Buying inquiry for hides continued limited again on Tuesday, but some trading was encountered at lower levels, except branded cows which sold steady with Monday's levels. About 4,600 sold at 9½c and 10c. Also traded were 7,000 light native cows at 12½c for rivers, 1,800 heavy native cows at 11c for rivers and 11½ for Chicago production and 2,000 light native steers at 13c for rivers. According to reports, other selections were available at lower levels, but went without action.

In early midweek activity, branded steers, reportedly 10,000, sold at 9½c for butts and 9c for Colorados. About 2,000 branded cows also sold steady at 9c for Denvers and 9½c for northers. River heavy native cows reportedly sold at 11c.

SMALL PACKER AND COUNTRY HIDES: Orders for small packer hides were difficult to find this week, with

tanners reported completely out of the market. There was occasional export inquiry for some averages, with specifications as to quality, but prices were too low to encourage sellers. The 50-lb. average small packer hide was quoted nominally in the Midwest at 10½c and the 60-lb. was also quoted nominally at 9c, 9½c and as high as 10c, depending on location. The country hide market was slow, with 48@50-lb. average mixed locker butchers and renderers called 7@7½c and straight locker butchers were quoted at a top of 8c.

CALFSKINS AND KIPSKINS: No trading of calfskins was encountered up to midweek, but kipskins were traded and about 4,000 rivers brought 22c. Overweights reportedly sold at 21c.

SHEEPSKINS: A car of No. 1 shearlings, with fall clips included, sold at 2.75 and 3.25, respectively. Offerings of No. 2 and No. 3 shearlings were reportedly light, but a truck of No. 2 shearlings sold at midweek at 1.35. The No. 3 shearlings were quoted nominally at .75. Dry pelts last sold at 28c. Pickled skin sales were difficult to confirm, with the market quoted nominally at midweek at 8.00@8.50 per dozen for sheep and lambs.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Oct. 9, 1954, totaled 4,758,000 lbs.; previous week, 4,170,000 lbs.; same week, 1953, 5,996,000 lbs.; 1954 to date, 215,769,000 lbs.; same period, 1953, 192,827,000 lbs.

Shipments for week ended Oct. 9, 1954, totaled 3,671,000 lbs.; previous week, 2,463,000 lbs.; corresponding week, 1953, 3,624,000 lbs.; this year to date, 156,720,000 lbs.; corresponding week, 1953, 146,586,000 lbs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended		Previous	Cor. Week
Oct. 13, 1954		Week	1953
Hvy. Nat.	steers ... 12 @ 12½n	13	14½ @ 16
Lt. Nat.	steers ... 13 @ 13½n 13½ @ 14		
Hvy. Tex.	steers ... 9½n	9½n	12n
Ex. Lgt.	Tex. 15n	15n	15½n
Butt brnd.	steers ... 9½	9½	12n
Col. steers.	9	9	11n
Brnd. cows.	9½ @ 10 10 @ 10½		13n
Hvy. Nat.	cows ... 11 @ 11½ 11½ @ 12	14	@ 14½
Lt. Nat.	cows ... 12½ @ 13	13	16
Nat. bulls.	8½n	8½n	10½n
Brnd. bulls.	7½n	7½n	9½n
Calfskins.	Nor., 10/15	32½n	32½n 40 45
Kips. Nor.	10/down	37½n	@ 50
Kips. Nor.	nat., 15/25	23n	23n 28½
Kips. Nor.	Brnd., 15/25	20½n	20½n 26n

SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and over ... 9 @ 9½n 9 @ 9½n 12 @ 12½n	
50 lbs. ... 10½n 10½n @ 11n 13 @ 13½n	

SMALL PACKER SKINS

Calfskins, und. 15 lbs. ... 20 @ 22n	20 @ 22n	25n
Kips, 15/30 ... 14 @ 15n	14 @ 15n	17 @ 18n
Slunks, reg. ... 1.00n	1.00n	1.25n
Slunks, hairless	25n	25n

SHEEPSKINS

Packer shearlings, No. 1	2.75	2.75	2.25 @ 2.50n
Dry Pelts	28n	28n	28n
Horsehides, Untrmed.	7.00 @ 7.50n	7.50 @ 8.00n	9.00n

N. Y. HIDE FUTURES

FRIDAY, OCT. 8, 1954

	Open	High	Low	Close	
Oct. ...	11.80b	11.80	11.62	11.58b-	58a
Jan. ...	12.35b	12.55	12.05	12.00 -	08
Apr. ...	12.98b	12.89	12.68	12.74	
July ...	13.56b	13.50	13.25	13.30	
Oct. ...	14.00	14.00	13.71	13.75	
Jan. ...	14.35b	14.11	14.10	14.11	

Sales: 132 lots.

MONDAY, OCT. 11, 1954

Oct. ...	11.40b	11.40	11.21	11.25	
Jan. ...	12.01b	12.05	11.73	11.80b-	85a
Apr. ...	12.64	12.70	12.32	12.50	
July ...	13.20	13.30	12.87	13.03b-	06a
Oct. ...	13.70	13.75	13.50	13.51b-	55a
Jan. ...	14.00b	13.80b-	95a

Sales: 106 lots.

TUESDAY, OCT. 12, 1954

Columbus Day
No trading in hide futures.

WEDNESDAY, OCT. 13, 1954

Oct. ...	11.30b	11.27b-	35a
Jan. ...	12.00	12.00	11.78	11.85	
Apr. ...	12.50b	12.58	12.40	12.45	
July ...	13.06b	13.20	13.08	13.00b-	07a
Oct. ...	13.50b	13.61	13.61	13.50b-	57a
Jan. ...	13.95b	13.86b-14.00n	

Sales: 85 lots.

THURSDAY, OCT. 14, 1954

Oct. ...	11.20b	11.55	11.42	11.10b-	20a
Jan. ...	11.94-99	12.05	11.66	11.65b-	68a
Apr. ...	12.55b	12.69	12.30	12.30	
July ...	13.05b	13.00	12.95	12.80b-	90a
Oct. ...	13.50b	13.40	13.36	13.30b-	40a
Jan. ...	13.87b	14.07	14.07	13.75b-	85a

Sales: 87 lots.

Million In Hides To Red Bloc

The U.S. Commerce Department has approved the export of about a million dollars worth of hides to Russia and other Iron Curtain countries, it has been disclosed. The bulk of the exports is to be cattle hides, although some kipskins were included. However, only a small part of the approved shipments have already left this country, according to Census Bureau figures through July.

Precision

How will you profit?

See Pages 24 and 25

Week's Closing Markets

PHILADELPHIA FRESH MEATS

Tuesday, Oct. 12, 1954
WESTERN DRESSED

BEEF (STEER):	
Prime, 600/800	None quoted
Choice, 500/700	\$42.50@44.50
Choice, 700/900	41.50@43.50
Good, 500/700	39.75@40.75
Commercial, 350/700	32.50@34.50

COW:	
Commercial, all wts.	27.50@29.50
Utility, all wts.	22.00@25.50

VEAL (SKIN OFF):	
Choice, 80/110	39.00@41.00
Choice, 110/150	39.00@41.00
Good, 50/80	32.00@34.00
Good, 80/110	34.00@36.00
Good, 110/150	34.00@36.00
Commercial, all wts.	27.00@31.00
Utility, all wts.	24.00@27.00

CALF (SKIN-OFF):	
Choice, 200/down	31.00@34.00
Good, 200/down	27.00@30.00
Commercial, 200/down	24.00@27.00

LAMB:	
Prime, 30/50	43.00@45.00
Prime, 50/60	40.00@43.00
Choice, 30/50	42.00@44.00
Choice, 50/60	40.00@42.00
Good, all wts.	40.00@42.00
Utility, all wts.	35.00@40.00

MUTTON (EWE):	
Choice, 70/down	18.00@18.00
Good, 70/down	15.00@17.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8/10	46.00@48.00
(Bladeless included) 10/12	46.00@48.00
(Bladeless included) 12/16	46.00@48.00
Butts, boston style, 4/8	38.00@40.00
SPARERIBS, 3 lbs. down	45.00@48.00

LOCALLY DRESSED

STEER BEEF CUTS:		Prime	Choice
Hindqtrs., 600/800	\$54.00@56.00	\$51.00@53.00	
Hindqtrs., 800/900	52.00@55.00	50.00@53.00	
Round, no flank	50.00@54.00	49.00@53.00	
Hip rd., with flank	50.00@53.00	48.00@52.00	
Full loin, untrim.	57.00@60.00	52.00@56.00	
Rib (7 bone)	59.00@62.00	56.00@59.00	
Arm chuck	35.00@37.00	35.00@37.00	
Brisket	28.00@30.00	28.00@30.00	
Short plate	18.00@18.00	18.00@18.00	

HOG WEIGHTS AND COSTS

Average costs and weights of hogs at eight markets during September, 1954, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	Sept. 1954	Sept. 1953	Sept. 1954	Sept. 1953
Chicago	\$19.97	\$24.84	217	211
Kansas City	19.96	24.86	214	213
Omaha	20.03	24.68	212	209
St. Louis Nat'l				
Stock Yards	20.11	24.85	214	210
St. Joseph	20.04	24.73	211	209
St. Paul	19.83	24.55	205	202
Sioux City	19.94	24.62	213	208
Indianapolis	19.98	24.86	218	209

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Oct. 9, with comparisons:

	Oct. 9	Week	1953
	7,962	4,485	2,727
Local slaughter			6,643
Cured meats, pounds	23,916,000	14,151,000	16,416,000
Fresh meats, pounds	11,355,000	19,311,000	25,226,000
Lard pounds	1,831,000	1,344,000	2,610,000

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts per 100 lbs.	Corn No. 3, yellow per bu.	Hog-corn price ratio
Sept., 1954	\$19.97	\$1.629	12.3
Aug., 1954	22.21	1.648	13.5
Sept., 1953	24.84	1.662	14.9

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$19.00; average \$18.75. Provision prices were quoted as follows: Under 12 pork loins, 40½; 10/14 green skinned hams, 42½@45; Boston butts, 33@34; 16/down pork shoulders, 29 nominal; 3/down spareribs, 38 asked; 8/12 fat backs, 14¼@14¾; regular pork trimmings, 16 nominal; 18/20 DS bellies, 26½ nominal; 4/6 green picnics, 27; 8/up green picnics, 25.

P.S. loose lard was quoted at 14.62½ bid and P.S. lard in tierces at 16.25 nominal.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: Oct. 14.81b-85a; Dec. 14.68; Jan. 14.69 nom.; Mar. 14.80; May 14.78; July 14.65b-83a; and Sept. 14.70 nom.

Sales: 24 lots.

Chicago Cattle Costs Rise; Hogs, Lambs Dip in September

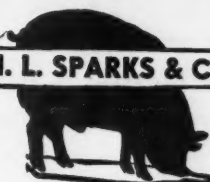
Cattle rose sharply in price on the Chicago market in September, but were lower than last year, while hogs and sheep prices declined, the trade has reported. Top cattle rose to \$29.25 from \$27 in August, while the average went up to \$25.10 from \$23.85 in August. Top and average for September, 1953, were \$30.25 and \$25.50.

Top grade hogs plunged to \$21.25 in September from \$24 the month before and the average fell to \$19.55 from \$20.65 in August. Best hogs in September last year were at \$25.75 and the average cost was \$24.20. Top lambs dropped \$1 to \$22 from August and the average declined 80c to \$19 from the August cost to \$19.80. Top and average lambs for September, 1953, were \$23.50 and \$18.80, respectively.

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on Sept. 30 totaled 8,455,370 lbs. of pork meats compared with 9,945,965 lbs. at the close of Aug. and 9,865,000 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 1,283,452 lbs. compared with 2,065,902 lbs. a month before and 1,630,930 lbs. a year ago. Pork stocks were just about 38 per cent of normal for September 30.

H. L. SPARKS & CO.



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One Hog or a Train Load

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NATIONAL STOCK YARDS, ILL.

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SPRINGFIELD, ILL.

All our country points operate under Midwest Order Buyers.

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Look for the Blue Stripes!

- Outlasts other beef shrouds 5 to 1.
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- Available in 40" and 36" widths.

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CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

LIVESTOCK MARKETS... Weekly Review

Demand for Meat To Hold Firm, Says U. of I. Professor

Consumer demand for meats promises to hold near recent levels during the year ahead, Prof. G. L. Jordan of the University of Illinois has predicted. Jordan points out that disposable income is near the record high of 1953 and that other contributing economic factors present a comparatively healthy undertone.

Foreign demand for U.S. exports of meat promises to hold up well. Western Europe has accumulated gold and dollar exchange and, despite the fact that U.S. foreign aid has been cut, actual rate of spending will tend to increase as previously appropriated funds have not been spent, he added.

Professor Jordan sees no boom or bust for the next year or so, but a further decline in business activity cannot be ruled out. Our rapidly-rising population will take care of any possible increase in production of consumer goods which will tend to check any rise in general price levels.

Hog production is increasing, but the increase will not lift prospective supplies of pork to normal, according to a University of Illinois bulletin. Fall hog marketings are expected to be about 12 per cent larger than last year and the peak run is expected to come in October and November as spring farrowings were earlier than usual. The fall pig crop will be larger than last year for more pork next summer. Live hog prices probably will range a little lower than last year.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Sept., 1954, as reported by the USDA:

Receipts	27,618	6,006	4,177	39,307
Shipments	19,856	1,571	1,450	32,663
Local slaughter ..	7,062	4,435	2,727	6,643

LIVESTOCK EXPORTS-IMPORTS

U. S. exports and imports of livestock in July, as reported by the U. S. Department of Agriculture:

EXPORTS (Domestic)—	July '54	July '53
Number	Number	Number
Cattle, for breeding	946	1,055
Other cattle	32	154
Hogs (swine)	12
Sheep	4,542	6,869
Horses, for breeding	8	568
Other horses	104	51
Mules, asses and burros.....	2	501

IMPORTS—

Cattle for breeding, free—	July '54	July '53
Number	Number	Number
Canada ¹ —		
Bulls	13	41
Cows	1,332	1,277
Cattle, other edible (dut.)—		
Canada ² —		
Over 700 pounds (Dairy)	1,541	1,675
200-700 pounds	3,761	5,899
Under 200 pounds	89	86
Hogs, edible, except for breeding (dut.) ³	79	367
Horses—		
For breeding, free	3,711	2,282
Other, (dut.)	29	9
Sheep, lambs and goats, edible (dut.)	98	163
	130	182

¹Includes Newfoundland and Labrador.
²Number of hogs based on estimate of 200 pounds per animal.
³Compiled from official records, Bureau of the Census.

Youngsters Learn Practical Livestock Selling at Denver

The livestock and meat industry in Denver and the West is seeing to it that it will have an adequate crop of replacements for its veterans as the need may arise. A step in this direction was the recent marketing day for western youth which was sponsored by various western livestock interests and the Colorado A & M College Extension Service.

The youngsters were given a chance to observe at first hand the complete cycle of marketing and selling livestock at the Denver market with livestock of their own feeding. This was followed up by a tour of packing plants for the youth to see the final step in the cycle of meat from hoof to hook.

Illinois Continues to Lead In August Cattle Slaughter

For the second time in several years, California conceded its leading position in slaughter of cattle as Illinois took the lead in August kill with 194,000 against 193,000 in California. Iowa slaughter of 167,000 cattle ranked third, according to a U.S. Department of Agriculture report.

Texas, always a strong contender in the calf department, led all states in slaughter of the young bovines with 131,000 for August, followed by 86,000 in New York and 78,000 in Wisconsin, second and third respectively.

Iowa slaughter of 790,000 hogs stood first, followed by 358,000 in Illinois and 358,000 in Minnesota. In sheep slaughter, California ranked first with 193,000 head, while Iowa placed second with 142,000 and Nebraska third with 103,000 head.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during Aug., eight months, 1954 with comparison as reported by USDA, (00's omitted):

State	Cattle		Calves		Hogs		Sheep	
	'54	'53	'54	'53	'54	'53	'54	'53
Fla. . . .	29.0	27.0	14.1	9.8	26.0	40.0
Ala. . . .	24.0	20.0	13.2	10.4	39.0	39.0
Ga. . . .	52.0	40.0	20.0	19.0	93.0	113.0	0.1	0.2
Totals	105.0	87.0	47.3	39.2	158.0	192.0	0.1	2.2
Jan.-Aug. 1954 . .	716,000		288,500		1,581,000		1,000	
Jan.-Aug. 1953 . .		559,400		192,900		1,762,000		1,700

NOTE: The above table includes slaughter in federally inspected plants and other wholesale and retail plants, but excludes farm slaughter.

LIVESTOCK CAR LOADINGS

A total of 14,009 cars was loaded with livestock during the week ended October 2, 1954, according to the American Association of Railroads. This was an increase of 32 over the same week of 1953, but 1,225 less than in the like period of 1952.

BLOOMINGTON, ILL.
LOUISVILLE, KY.
NASHVILLE, TENN.
JONESBORO, ARK.
SIoux, CITY, IOWA
DAYTON, OHIO
MEMPHIS, TENN.
DETROIT, MICH.
CHATTANOOGA, TENN.
LAFAYETTE, IND.
MONTGOMERY, ALA.
OMAHA, NEBR.
CINCINNATI, OHIO
FLORENCE, S.C.
FULTON, KY.
INDIANAPOLIS, IND.
SIoux FALLS, S.D.
JACKSON, MISS.
VALPARAISO, IND.
FT. WAYNE, IND.

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LOW in price HIGH in quality

HAMINE

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The proven phosphate compound

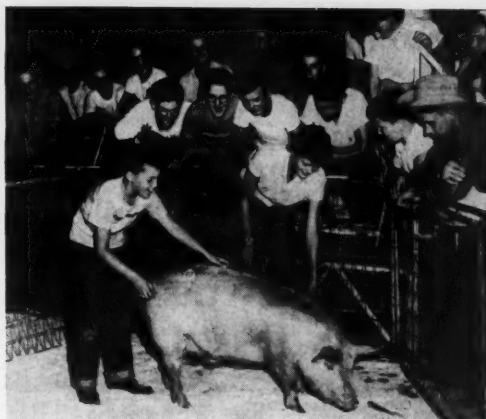
KADISON-SCHOEMAKER
(formerly Bobsin-Kadison)

LABORATORIES, INC.

3401 S. HALSTED ST. • CHICAGO 8, ILLINOIS



GROUP OF BOYS judge hog as animal paces before them. White on back of hog is identification numeral.



RICHARD HADFIELD, Plainfield, Ill., and Jeannette Darfler, Naperville, try hand at judging before a gallery of youthful kibitzers.

Young Farmers Prove Ability to Finish Meat Type Hogs, Judge Them

ILLINOIS and Indiana boys and girls have proved that they not only are capable livestock feeders, but equally adept in judging quality in meat and meat animals. These conclusions became evident at the 15th annual Chicago Junior Market Hog Show where 83 of the youngsters showed some 550 prize hogs they had fitted for the event and later were given opportunities to judge against the ratings of veteran hog buyers and meat handlers.

The youngsters came to the Amphitheatre as representatives of various 4-H and FFA vocational agricultural groups in the two states to compete with one another for a variety of cash prizes and awards sponsored by the Chicago Union Stock Yards and Transit Co., eight swine breed associations and various private interests.

A 192-lb. Berkshire, shown by Roger Thorson, 15, of Morris, Grundy county, Ill., emerged the grand champion, while Kieth Tuftie, 16, of Earlville, LaSalle county, Ill., exhibited the grand champion pen of three. His charges were Hampshires, two gilts and a barrow. One of Kieth's Hampshires was named reserve grand champion.

Other winners were: Frank Bullard, reserve grand champion pen of three; Alvin Rieser, first place single heavyweight barrow; and Kent Wesson, second-place heavyweight barrow. Tom Elliot of Batavia, Ill., 10, the youngest exhibitor, showed a pen of three purebreds.

Girl exhibitors were Donna and Doris Eaken, of Donovan, Iroquois county, Ill., and Jeanette M. Darfler of Naperville, Ill.

Quality of the animals was the best

in the 15 year history of the show, said Merle LeSage, manager of the show. A large percentage of the hogs placed in the "meat type" classification and sold at \$1 per lb. above the market. All that qualified sold above the regular market.

Fitting hogs to championship form is no slouch of an accomplishment and judging them for grade and quality is regarded as even a more intricate task, considering that veterans in the trade often stumble in their guesses. Norman Wesson of Leeland, Ill., displayed real aptitude for judging. This 16-year-old, in judging live hogs, missed only two times out of 12 in estimating the thickness of back

fat in meat-type hogs and his average was only two-tenths of a point off that of the experts.

Norman's score indicated there was a total of 21.5 in. of back fat on the 12 animals he judged. Veteran judges estimated back fat thickness of the same 12 hogs at 21.3 in., so Norman was not merely guessing, but estimating on the basis of actual conformity. He came out on top in a field of 92 boys in the backfat judging contest.

The men who decided the winners in the show contest were Wilbur Plager, Des Moines, Robert Grummer, Madison, and Don Murtagh, Chicago.



PROF. ROBERT GRUMMER of the University of Wisconsin, left, and B. H. Jones, Chicago Union Stock Yards, explain the basis of judging for quality with fresh pork cuts.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 9, 1934, as reported to The National Provisioner:

CHICAGO

Armour, 8,120 hogs; Wilson, 7,194 hogs; Agar, 5,882 hogs; Shippers, 6,852 hogs; and Others, 13,421 hogs. Total: 26,905 cattle; 1,237 calves; 41,449 hogs; and 6,740 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,955	1,151	1,501	2,719
Swift	2,145	787	4,167	2,008
Wilson	1,209	25	2,838	...
Butchers	7,485	1	782	...
Others	1,593	...	1,308	1,069
Totals	10,197	1,964	10,346	5,736

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,430	6,716	3,595	...
Cudahy	2,976	6,034	1,830	...
Swift	5,113	7,361	3,005	...
Wilson	2,417	5,234	2,271	...
Am. Stores	1,065
Cornhusker	980
O'Neill	344
Neb. Beef	657
Eagle	101
Gr. Omaha	570
Hoffman	61
Rothschild	942
Roth	1,156
Kingan	1,082
Merchants	115
Midwest	148
Omaha	476
Union	697
Others	...	10,503
Totals	27,310	35,882	10,710	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,555	976	2,286	3,753
Swift	3,953	2,468	16,531	2,647
Hunter	1,105	...	2,043	...
Hell	2,635	...
Krey	1,516	...
Laclede
Laer
Totals	7,615	3,444	31,991	6,400

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,843	701	11,750	1,721
Armour	3,198	406	8,456	1,431
Others	5,030	138	2,803	2,767
Totals*	12,071	1,335	23,006	6,019

*Do not include 733 cattle, 246 calves, 9,465 hogs and 5,818 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,533	...	12,466	1,695
Cudahy	921	...	3,476	170
Swift	3,912	...	5,586	1,886
Butchers	1,007
Others	9,565	17	9,613	829
Totals	20,937	22	31,141	4,580

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,738	430	1,740	198
Kansas	409
Dunn	85
Dodd	99	...	1,017	...
Sundowner	11	...	20	...
Pioneer	32
Excel	369
Armour	101
Others	2,892	...	264	1,007
Totals	5,736	430	3,041	1,205

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,627	632	538	274
Wilson	2,502	766	338	637
Others	2,490	2,272	1,114	34
Totals*	7,619	3,670	1,990	945

*Do not include 554 cattle, 1,004 calves, 11,342 hogs and 838 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	210	49	100	...
Cudahy	181
Swift	143
Wilson	858
Commercial	634	13	153	...
United	596
Atlas	520
Ideal	453
Survall	439
Others	3,550	799	568	...
Totals	7,584	861	821	

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,472	176	3,024	9,493
Swift	2,314	232	2,180	8,623
Cudahy	563	144	1,785	1,252
Wilson	588
Others	6,706	364	2,783	619
Totals	11,943	916	9,772	19,987

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,368	5,147	14,935	4,206
Bartusch	1,308
Cudahy
Rifkin	979	21
Superior	1,749
Swift	6,638	4,896	27,284	3,742
Others	2,332	1,666	5,974	1,447
Totals	19,364	11,730	48,193	9,395

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	439
Kahn's
Meyer
Schlachter	267
Northside
Others	5,108	974	16,386	1,932
Totals	5,375	1,013	16,386	2,371

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,808	2,377	834	1,413
Swift	1,392	1,809	638	2,867
Bl. Bon.	397	50	92	...
City	183	...	52	...
Rosenthal	243	36
Totals	4,023	4,272	1,616	4,278

TOTAL PACKER PURCHASES

	Week Ended Oct. 9	Cor. Week 1933
Cattle	182,679	184,865
Hogs	255,637	236,345
Sheep	78,368	85,055
	114,634	

CORN BELT DIRECT TRADING

Des Moines, Oct. 13—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:

160-180 lbs.	\$14.00@16.50
180-240 lbs.	16.25@18.25
240-300 lbs.	16.75@18.25
300-400 lbs.	16.40@17.60

Soys:

270-360 lbs.	16.75@17.50
440-550 lbs.	13.75@15.75

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Oct. 7	55,000	43,500
Oct. 8	60,500	51,000
Oct. 9	41,500	36,500
Oct. 11	83,000	85,000
Oct. 12	45,000	56,000
Oct. 13	63,000	67,500

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Oct. 13, were as follows:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, choice	\$24.00 only
Steers, com'l. & gd.	19.75 only
Heifers, ch. & ch.	18.00@21.00
Heifers, utility	None rec.
Cows, util. & com'l.	10.00@12.00
Cows, can. & cut.	7.50@ 9.25
Cows, call & util.	None rec.
Bulls, com'l.	None rec.

VEALERS:

Choice & prime	24.00@25.00
Good & choice	18.00@22.00
Util. & com'l.	12.00@17.00
Culls	5.50@ 6.00

HOGS:

Choice, 180/240	19.50@20.25
Soys, 400/down	18.00 only

LAMBS:

Good & prime	20.00 only
--------------	------------

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Oct. 12, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha* St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

	St. L.	N.S.	Yds.	Chicago	Kansas City	Omaha*	St. Paul
Choice:							
120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$18.50-19.00	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	18.00-19.25	\$17.75-18.00	\$17.75-18.50	None rec.	None rec.	\$18.00-18.75	18.25-18.75
180-200 lbs.	19.10-19.25	18.50-18.65	18.50-18.75	18.50-18.75	18.50-18.75	18.25-18.75	18.25-18.75
200-220 lbs.	19.10-19.25	18.50-18.65	18.75	18.50-19.00	18.50-19.00	18.25-18.75	18.25-18.75
220-240 lbs.	19.10-19.25	18.50-18.60	18.75	18.50-19.00	18.50-19.00	18.25-18.75	18.25-18.75
240-270 lbs.	19.00-19.25	18.50-18.60	18.75	None rec.	None rec.	18.00-18.50	18.00-18.50
270-300 lbs.	None rec.	18.25-18.60	None rec.	None rec.	None rec.	17.50-18.00	17.50-18.00
300-330 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
330-360 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
Medium:							
160-220 lbs.	None rec.	None rec.	None rec.	16.75-18.25	None rec.	None rec.	None rec.

SOVS:

	St. L.	N.S.	Yds.	Chicago	Kansas City	Omaha*	St. Paul
Choice:							
270-300 lbs.	18.25 only	18.00-18.25	18.00-18.25	17.25-18.00	17.50-18.00	17.50-18.00	17.50-18.00
300-330 lbs.	18.25 only	17.75-18.00	17.75-18.00	17.25-18.00	17.50-18.00	17.50-18.00	17.50-18.00
330-360 lbs.	18.00-18.25	17.50-17.75	17.50-17.75	17.25-18.00	17.00-17.50	17.00-17.50	17.00-17.50
360-400 lbs.	17.50-18.00	17.25-17.75	17.25-17.75	16.50-17.50	16.25-17.25	16.25-17.25	16.25-17.25
400-450 lbs.	17.00-17.50	16.75-17.25	16.75-17.25	15.75-16.75	15.50-16.50	15.50-16.50	15.50-16.50
450-550 lbs.	16.00-17.00	15.75-16.75	16.00-16.50	15.75-16.75	15.00-16.50	15.00-16.50	15.00-16.50
Medium:							
250-500 lbs.	None rec.	None rec.	None rec.	15.00-17.50	None rec.	None rec.	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:

	St. L.	N.S.	Yds.	Chicago	Kansas City	Omaha*	St. Paul
Prime:							
700-900 lbs.	25.75-27.50	25.75-28.75	None rec.	None rec.	None rec.	25.00-26.00	25.00-26.00
900-1100 lbs.	26.00-27.75	26.00-29.00	25.75-27.50	25.00-27.50	25.00-27.50	25.50-26.50	25.50-26.50
1100-1300 lbs.	26.25-27.75	26.75-29.25	26.00-27.50	26.25-28.00			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week Oct. 9	Prev. Week	Cor. 1953
Chicago† ...	26,905	25,971	27,516
Kan. City† ...	18,161	20,951	30,213
Omaha† ...	23,594	33,369	28,621
East St. L.† ...	11,059	11,908	15,939
St. Joseph† ...	12,259	13,316	13,867
Sioux City† ...	10,424	9,700	13,065
Wichita† ...	4,526	5,688	5,631
New York & Jer. City† ...	11,542	9,674	12,767
Okla. City† ...	12,877	13,938	12,301
Cincinnati† ...	5,391	4,773	5,475
Denver† ...	13,905	19,016	9,011
St. Paul† ...	17,032	17,293	27,144
Milwaukee† ...	4,490	4,387	4,159
Total ...	172,135	190,944	202,649

HOGS

Chicago† ...	34,597	37,147	39,426
Kan. City† ...	10,346	9,122	11,049
Omaha† ...	43,395	40,601	33,506
East St. L.† ...	31,991	19,552	26,645
St. Joseph† ...	29,061	29,773	26,933
Sioux City† ...	19,839	22,249	25,618
Wichita† ...	10,839	9,810	26,933
New York & Jer. City† ...	49,060	51,284	52,534
Okla. City† ...	13,332	11,916	10,690
Cincinnati† ...	14,597	13,036	13,412
Denver† ...	10,025	13,084	6,217
St. Paul† ...	42,219	39,842	43,369
Milwaukee† ...	4,251	4,711	6,673
Total ...	314,242	302,077	306,741

SHEEP

Chicago† ...	6,740	7,573	9,862
Kan. City† ...	5,736	5,884	10,590
Omaha† ...	16,034	15,026	13,379
East St. L.† ...	6,400	5,996	8,038
St. Joseph† ...	9,120	10,025	24,857
Sioux City† ...	4,021	4,287	10,155
Wichita† ...	198	867	1,148
New York & Jer. City† ...	47,159	46,122	58,072
Okla. City† ...	1,783	2,553	4,446
Cincinnati† ...	958	416	809
Denver† ...	18,910	26,427	17,459
St. Paul† ...	7,948	9,089	12,778
Milwaukee† ...	1,751	1,163	1,717
Total ...	126,758	136,028	173,319

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended October 2:

	Week Oct. 2	Same week Oct. 2 1954	Last year
CATTLE			
Western Canada ...	15,383	15,900	
Eastern Canada ...	16,270	17,316	
Total ...	31,653	33,216	
HOGS			
Western Canada ...	39,204	31,499	
Eastern Canada ...	56,520	46,232	
Total ...	95,724	77,731	
All hog carcasses graded ...	105,061	85,757	
SHEEP			
Western Canada ...	5,298	5,454	
Eastern Canada ...	15,276	17,273	
Total ...	20,574	22,727	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Oct. 9:

	Cattle	Calves	Hogs*	Sheep
Salable ...	229	85	638	82
Total (inc. directs) ...	5,421	3,549	20,293	18,502
Salable ...	160	37	1,159
Total (inc. directs) ...	6,654	4,708	22,255	19,208

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 7 ...	2,071	374	11,083	1,520
Oct. 8 ...	732	270	9,728	521
Oct. 9 ...	368	...	4,622	...
Oct. 11 ...	18,269	362	9,828	1,627
Oct. 12 ...	8,000	400	18,000	2,200
Oct. 13 ...	16,000	400	12,000	2,000
Week so far ...	42,269	1,162	39,828	5,827
Wk. ago ...	41,514	1,244	43,604	7,817
Yr. ago ...	47,918	1,346	33,936	9,533
2 yrs. ago ...	42,067	2,440	35,849	12,665

*Including 24 cattle, 11,807 hogs and 525 sheep direct to packers.

SHIPMENTS

Oct. 7 ...	2,360	23	1,919	1,220
Oct. 8 ...	1,366	...	985	638
Oct. 9 ...	239	...	2,805	...
Oct. 11 ...	5,881	62	509	121
Oct. 12 ...	4,000	...	1,000	200
Oct. 13 ...	6,000	...	600	200
Week so far ...	15,881	62	2,109	521
Wk. ago ...	15,482	89	3,596	745
Yr. ago ...	19,321	387	5,718	3,343
2 yrs. ago ...	16,022	282	4,607	1,498

OCTOBER RECEIPTS

	1954	1953
Cattle ...	88,768	88,701
Calves ...	3,272	3,930
Hogs ...	121,251	114,663
Sheep ...	16,133	24,446

OCTOBER SHIPMENTS

	1954	1953
Cattle ...	87,143	42,483
Hogs ...	10,611	12,582
Sheep ...	3,486	9,937

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed. Oct. 13:

	Week ended Oct. 13	Week ended Oct. 6
Packers' purch. ...	35,761	36,396
Shippers' purch. ...	6,324	5,530
Total ...	42,085	42,226

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Oct. 13, were reported as shown in the table below:

CATTLE:	
Steers, ch. & dr. ...	None rec.
Steers, choice ...	\$24.00 only
Steers, com'l & gd. ...	18.50@22.00
Helfers, gd. & ch. ...	20.00@23.50
Helfers, com'l & gd. ...	19.25@19.75
Cows, util. & com'l ...	10.25@13.00
Cows, can. & cut. ...	7.50@ 9.50
Bulls utility ...	13.50@16.00

CALVES:	
Choice ...	17.50@18.50
Com'l. & good ...	16.00@17.50
Cull & utility ...	10.00@13.00

HOGS:	
Choice, 180/250 ...	19.00@20.00
Sows, 500/down ...	16.50@17.00

LAMBS:	
Good & choice ...	None rec.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Oct. 8, with comparisons:

	Cattle	Hogs	Sheep
Week to date ...	345,000	459,000	276,000
Previous week ...	370,000	435,000	251,000
Same wk. 1953 ...	410,000	420,000	326,000
1954 to date 11,918,000 ...	14,232,000	6,574,000	
1953 to date 11,513,000 ...	15,589,000	6,873,000	

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Oct. 7:

	Cattle	Calves	Hogs	Sheep
Los Ang. ...	8,800	1,350	925	550
N. Portl. ...	2,450	630	1,185	2,765
San Fran. ...	975	110	450	3,900

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- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA marketing Service for Week Ending October 9, 1954, with Comparisons)

STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Week ended Oct. 9	10,160	Week ended Oct. 9	8,728
Week previous	11,092	Week previous	8,728
Same week year ago	10,067	Same week year ago	61,817
COW:		PORK CURED AND SMOKED:	
Week ended Oct. 9	1,626	Week ended Oct. 9	409,762
Week previous	1,555	Week previous	249,829
Same week year ago	1,822	Same week year ago	360,784
BULL:		LARD AND PORK FATS:	
Week ended Oct. 9	408	Week ended Oct. 9	900
Week previous	313	Week previous	3,327
Same week year ago	600	Same week year ago	29,238
VEAL:		LOCAL SLAUGHTER	
Week ended Oct. 9	8,624	CATTLE:	
Week previous	11,112	Week ended Oct. 9	11,542
Same week year ago	10,959	Week previous	9,674
LAMB:		Same week year ago	12,767
Week ended Oct. 9	21,012	CALVES:	
Week previous	29,187	Week ended Oct. 9	14,310
Same week year ago	30,469	Week previous	12,805
MUTTON:		Same week year ago	13,463
Week ended Oct. 9	683	HOGS:	
Week previous	642	Week ended Oct. 9	49,060
Same week year ago	1,108	Week previous	51,284
HOG AND PIG:		Same week year ago	52,534
Week ended Oct. 9	4,366	SHEEP:	
Week previous	7,831	Week ended Oct. 9	47,159
Same week year ago	6,454	Week previous	46,122
PORK CUTS:		Same week year ago	58,072
Week ended Oct. 9	1,018,384	COUNTRY DRESSED MEATS	
Week previous	1,442,859	VEAL:	
Same week year ago	1,456,314	Week ended Oct. 9	5,023
BEEF CUTS:		Week previous	5,135
Week ended Oct. 9	56,063	Same week year ago	4,422
Week previous	127,347	HOGS:	
Same week year ago	111,807	Week ended Oct. 9	51
VEAL AND CALF CUTS:		Week previous	43
Week ended Oct. 9	3,000	Same week year ago	90
Week previous	3,000	LAMB AND MUTTON:	
Same week year ago	5,125	Week ended Oct. 9	75
LAMB AND MUTTON:		Week previous	71
Week ended Oct. 9	1,910	Same week year ago	112
Week previous	7,000	*Incomplete	
Same week year ago	4,752		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending Oct. 9, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,542	14,310	49,060	47,159
Baltimore, Philadelphia	9,048	1,450	24,067	1,212
Indianapolis	17,805	6,823	86,771	14,112
Cincinnati, Cleveland, Detroit,				
Chicago Area	28,461	7,506	75,809	8,604
St. Paul-Wis. Areas ²	31,887	35,465	105,857	15,872
St. Louis Area ³	15,550	9,047	78,313	11,400
St. Louis City	9,301	4	21,115	4,094
Omaha Area	31,037	1,175	67,643	20,721
Kansas City	16,654	4,162	32,449	13,076
Iowa-So. Minnesota ⁴	28,722	14,942	299,700	39,701
Louisville, Evansville, Nashville,				
Memphis	11,241	10,639	38,143	Available
Georgia-Alabama Areas ⁵	9,932	6,018	21,133	85
St. Joseph, Wichita, Oklahoma City	20,887	5,779	53,096	13,487
Ft. Worth, Dallas, San Antonio	18,289	9,659	14,547	16,408
Denver, Ogden, Salt Lake City	16,637	1,455	13,215	27,942
Los Angeles, San Francisco Areas ⁶	26,402	3,202	28,264	33,730
Portland, Seattle, Spokane	6,960	1,310	12,224	6,621
GRAND TOTALS	310,355	132,964	1,021,409	273,634
Totals previous week	323,071	134,923	1,009,130	271,084
Totals same week 1953	350,621	137,475	959,449	324,339

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended Oct. 8:

Week ended Oct. 8	4,393	2,361	9,802
Week previous (five days)	3,034	1,446	12,052
Corresponding week last year	3,243	1,681	10,275

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words. \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

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POSITION WANTED

OPPORTUNITY WANTED

Young man with fourteen years' varied experience in the packing industry, with strong experience in superintendency, sausage production and quality control, wishes an opportunity to prove his value to you. Excellent education, technical training and references. W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Long experienced in all operations in sausage kitchen. Also experienced in curing of hams and the manufacture of smoked meats. W-405, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE CASINGS: American citizen with 20 years' casing experience. Made contracts for American concern, managed factory in North Africa, Middle East and Pakistan. Seeks connection for these countries or Australia. W-411, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

PLANT PURCHASING AGENT: 18 years at Cudahy Packing Company, St. Paul plant. Desires similar position or one in accounting department. Married. Good education and references. Available immediately. W-412, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 31 years' packing house and branch house experience. Slaughtering, processing, by-products, all classes of animals, maintenance, costs, yields, labor relations. Eastern or midwest location preferred. W-414, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

SALES MANAGER: Age 45. 20 years' experience. General knowledge, all phases of plant operation plus 10 years' experience in sales and sales promotion. W-415, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

ATTENTION! SAUSAGE MANUFACTURER

Are you looking for a man to manage and manufacture the kind of sausage you have always dreamed of? Stop looking. Write to Box W-403, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: 15 years' experience North Jersey and New York market. Excellent following, retail—jobbers—processors—chains. Want to represent good packer. W-416, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

GENERAL or SALES MANAGER: 18 years' experience in supervision and sales in Indiana, Ohio, Illinois. W-417, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT

Wanted by a reputable full line meat packer employing 200 people. Located in the south. Must know killing, cutting, curing and sausage manufacturing. Must be well qualified. Age between 35 and 47. State past experience and give references. Good opportunity. W-418, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: To sell equipment and supplies to the meat packing trade. Established territories. Experience in this line preferred. Write giving full details. Schwenger Klein, Inc., 720 Bolivar Road, Cleveland 15, Ohio.

HELP WANTED

GENERAL SALES MANAGER

SPLENDID OPPORTUNITY FOR AGGRESSIVE EXECUTIVE TYPE MAN TO HEAD, REORGANIZE AND GREATLY EXPAND PRESENT SALES FORCE FOR OLD ESTABLISHED, HIGHLY RESPECTED MIDWEST PACKING COMPANY. EXPERIENCE SHOULD BE IN SALES OF FRESH AND PROCESSED MEAT. BUSINESS IS PREDOMINANTLY EAST OF THE MISSISSIPPI. ANNUAL BASE SALARY TO \$15,000 PLUS BONUS AND BENEFITS. SEND RESUMES AND PHOTOGRAPH. ALL INFORMATION HELD STRICTLY CONFIDENTIAL.

W-410, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Experienced in manufacturing a complete line of sausage, curing and smoking meats and capable of assuming full control of sausage department. GRIFFITH PROVISION COMPANY, P. O. Box 231, Barnard, Kansas.

WANTED: Packing house general maintenance man. We have York Ice Machines and Laubs Cookers. State age, experience and salary expected. W-388, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AUDITOR: To travel for large independent meat packer. Experience in line desirable. State qualifications and salary requirements. Write to Box W-419, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

EQUIPMENT WANTED

WANT TO BUY: TANDUM INSULATED TRAILER. Prefer beef rails or strong enough for beef rails. W-407, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 16-18 foot truck. Single or tandem rear axle. W-409—THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: One to six used Bottom Stitches. Hostitch model. HG with Bliss Head. Call or write: JOHN ENGELHORN & SONS, 18 Avenue "L," Newark 5, N.J.

EQUIPMENT FOR SALE

Ever so often we acquire late model machines in such excellent condition as to warrant special attention and these offerings are made to those of you who want really good pieces of equipment at a bargain. Prices CASH-WITH-ORDER, F.O.B. our plant with an unequalled guarantee you will be satisfied with the purchase.

1—BOSS 80-A, 3752 cap. Silent Cutter with 40 HP motor and starter for 3/60/220 V current, complete with 1/2 HP unloader. It saw only a few months service in a cheese factory and is like new, a bargain at.....\$3250.00

1—BUFFALO Model 78BG Grinder, with starter and 40 HP motor direct connected to Helical gear drive with large stainless steel hopper and complete set plates and knives.....\$1850.00

1—BACON PACKAGING CONVEYOR TABLE: GLOBE 9618, with 8 scale tables and 8 Style 253 Exact Weight Scales; stainless steel work surfaces and 7" wide st.st. mesh belt driven by 1 1/2 HP motor. A beautiful outfit worthy of any plant and a steal at.....\$2750.00

1—BACON SLICER: U.S. Heavy Duty Model 3 in truly elegant condition, complete with shingling conveyor; positively looks brand new, and priced less than 1/2 at.....\$1900.00

1—TRIPLE WASHER: BOSS, V-type size V-36 with 1 HP motor cylinder has 1 1/4" holes; like new.....\$650.00

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ST. LOUIS 15, MO.
Evergreen 1-4822

ATTENTION — PACKAGERS OF SLICED MEAT

For Sale: Two U.S. Slicers, one Model G-170 with a 151 G conveyor one year old, priced at \$750.00 crated for shipment; the other is a model 150 D, 3 years old, no conveyor and priced at \$500.00. This equipment F.O.B. shipping point. Herrard & Company, Grand Rapids, Michigan, Phone 9-8109.

BOSS GRADE DEHAIRER: Mechanically operated throw-in and throw-out. Scalding tub with platform. Hog hoist and bleeding rail. Cattle knocking pen, automatic dump, beef hoist and bleeding rail. Paunch cleaning table. REELFOOT PACKING COMPANY, Union City, Tennessee.

FOR SALE: Two Autocar tractors, sleeper cabs, two Grammm stock tandem trailers, factory built, in perfect condition. Priced right for quick sale. Phone 3131 or write P.O. Box 248, Smithfield, North Carolina.

FISH REVOLVING OVENS: Seven, 10 shelves, 26" x 108". Some less than 6 months in use. Three available immediately, balance in October. Being replaced by continuous production oven. ADVANC OVEN, 700 S. 18th St., St. Louis 3, Mo.

FOR SALE: One 100 H.P. Dutton boiler, gas or oil fired. Fully automatic. Used four years. Completely reconditioned. GREENSBORO PACKING COMPANY, Inc., Greensboro, Alabama.

★ **LOUISVILLE DRYERS** ★
FOR CHICKEN OFFAL
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

★ **ANDERSON EXPELLERS** ★
All Models. Rebuilt, guaranteed.
We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

EQUIPMENT FOR SALE

FOR SALE — REASONABLE
One — Late model 32 B Buffalo Silent Cutter, complete with 10 H.P. motor. Reason: Replacing this machine with larger capacity Buffalo Silent Cutter.

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LIVESTOCK BUYERS AND SELLERS
Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Imitation ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.
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WANTED: Pork and Canned meat supplier on an exclusive distributorship in the Pittsburgh, Pa. area. W-406, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE SPACE AVAILABLE: On Fulton Market, 921-23 W. Fulton St., Chicago 7, Ill., Phone Monroe 6-8115 ask for Wally.

WHOLESALE MEAT BUSINESS
Hotel and restaurant supply house, also sausage kitchen in the heart of fast growing city. Building is 50 x 84'. No sausage maker in town. Write Route 3, Box 447 D, Fort Lauderdale, Florida.

WANTED: BROKERS and REPRESENTATIVES for southern United States, imported canned meats. Terrific opportunity for live wires with proper contacts among jobbers and chains. Write immediately, with full details to Box W-429, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

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Successful Metropolitan New Jersey firm for sale. Annual volume over \$700,000. Fully equipped including brick building. Information to qualified buyers only. Exclusive agents

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539 Kearny Ave. Kearny, New Jersey

CASING DEALERS and CASING JOBBERS

We have ready for immediate delivery to casing dealers and casing jobbers, steady supplies of 18/20 millimeter and 20/22 millimeter sheep casings for pork sausage and frankfurters at wholesale dealers prices. FS-408, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

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BARLIANT'S

WEEKLY SPECIALS!
We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Kill Floor

7513—BELLY ROLLER: Boss Sr., double rolls, 20" dia. x 22" long, galv. metal flights, \$1150.00
6939—PAUNCH TABLE: 4' x 16' long, with paunch lift 1 end.....850.00
7448—KNOCKING PEN: Boss, steel, single, floor automatically lifts, good cond.....450.00
7287—UTILITY & YEAH SPLITTING SAWS: (2) Best & Donovan, ser. #RBS-108 & RBS-112, 3/4 HP.....825.00
6005—BAND SAW: Jones-Superior, 20" dia. wheel, stainless steel top table, 2 HP, mtr. 250.00
7289—SCRIBE SAW: Best & Donovan, ser. S-1123, type M-1, single ph. mtr.....175.00
6360—CLEAVERS: (175) New, Simmonds, Warden, White #91, 13" blade.....8.00

Sausage Equipment

7445—DERINDER: Townsend #52, perfect working cond., like new.....\$1650.00
7316—VIENNA SAUSAGE CROCK CUTTERS: (2) Anco #686, 3000# per hr. drive & motor.....1175.00
7167—STUFFER: Randall, 500#.....1250.00
7514—STUFFER: Boss, 400#, ser. #1269It.....900.00
7515—STUFFER: Buffalo, 300#, less valves & fittings.....650.00
7399—STUFFER: Boss, 200# cap. with valves & fittings.....675.00
7397—GRINDER: Cleveland Klean-Kut 7B, type K, with 30 HP, mtr. & str. recon.....825.00
7019—GRINDER: Anco #521-56, 1 1/2 HP, mtr. 525.00
7243—SILENT CUTTER: Buffalo #38-B, 15 HP, mtr. & extra knives, recon., excel. cond.....1050.00
7307—MIXER: Hoffman, with mtr., double ribbon agitators.....350.00
7512—SMOKESTICK WASHER: Similar to Globe, handle up to 54" long sticks, 3/4 HP, motor.....625.00
6538—DOUBLE JOURDAN COOKER: for 42" sticks, 2 Power Regulators, 1 HP, mtr.....500.00
7340—SMOKEHOUSE: Griffin Portable.....375.00
7516—TABLES: (6) stainless steel, 100" x 46", with 6" raised back & sides, like new.....150.00
6544—CASING APPLIER: GE 1/6 HP, mtr.....130.00
7179—TANK CHARGING TRUCKS: (2) Globe #7254, 36" iron wheels.....50.00
7380—HAM MOLDS: (35) Anco #711, size #9, 5" x 5" x 12", like new cond., new tension springs & new ratchet covers.....13.00
7004—HAM MOLDS: Globe, stainless steel, like new cond.
150—Pear shape #P-16, 11 1/4" x 5 1/4" x 6".....11.50
50—Square, #116, 16-18" cap.11.50
7483—HOY SPEED LOAF MOLDS: (1480) Globe, stainless steel, 5" cap., 11" x 4" with covers.....2.25
7392—SMOKESTICKS: (1294) triangular, extruded alum, 1 1/4" x 47" long......45

Rendering & Lard

7157—HYDRAULIC PRESS: Globe, 500 ton, with 10 x 1 x 12" Union Pump, recon., \$4250.00
7498—HYDRAULIC PRESS: Anco, 300 ton, with elec. hydraulic Pump, excel. cond.....3350.00
7510—COOKERS: (2) Anco #600, 5' x 10', all jacketed, fully welded shells, #3 drive, 8000# cap. 25 HP, mtr.4950.00
7477—COOKER: Boss, 4' x 7', with red dr.550.00
7398—KETTLE: Boss #602, size 7, 300 gal. steam jacketed, 160# pressure.....375.00
7393—STEAM JACKETED KETTLES: all stainless steel clad with exceptions noted, with hinged covers, pop-off and draw valves. Excellent condition, cleaned, painted, tested for 40# operating pressure. Most of kettles made by Green, Lee, etc. Standard 2/3 jacketed. All kettles located in Chicago.
8—125 gal.285.00
1—100 gal.245.00
13—80 gal. stainless steel inside & out.....295.00
31—80 gal.195.00
15—60 gal.145.00
1—20 gal.115.00

All items subject to prior sale & confirmation.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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